

LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

707 Nevada Street, Suite 5 – SUSANVILLE, CA 96130 – PH: (530) 251-8528 – FAX: (530) 251-2668

FOOD PROGRAM INSPECTION REPORT

DBA/NAME: LASSEN RV PARK			DATE: 6/8/23		TIME: 11:53 am	
ADDRESS: 548-335 OLD HIGHWAY ROAD, McART			RECHECK DATE:			
OWNER/OPERATOR: JANSEN			VIOLATION CORRECTION DATE:			
See reverse side for the California Retail Food Code sections and general requirements that correspond to each violation listed below						
MAJ = Major Violation MIN= Minor Violation OUT = Items out of compliance			ROUTINE (<input checked="" type="checkbox"/>) REINSPECTION () COMPLAINT () EVENT () OTHER ()			
DEMONSTRATION OF KNOWLEDGE			MAJ		MIN	
1. Food safety certification Exp. Date: B. Jansen 3/13/2023						
1A. Food Handler Cards obtained and records on site						
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
2. Communicable disease; reporting, restrictions & exclusions						
3. No discharge from eyes, nose, and/or mouth						
4. Proper hygienic practices						
5. Hand cleanliness & proper glove use						
6. Adequate handwashing facilities supplied & accessible						
TIME & TEMPERATURE RELATIONSHIPS						
7. Proper hot and cold holding temperatures						
8. Time as a public health control: Proper procedures & records						
9. Proper cooling methods						
10. Proper cooking time & temperatures						
11. Proper reheating procedures for hot holding						
PROTECTION FROM CONTAMINATION						
12. Food condition, cross contamination, no re-service						
13. Food contact surfaces clean and sanitized						
APPROVED SOURCE & SPECIAL PROCEDURES						
14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory						
15. Specialized food handling						
WATER & WASTE WATER						
16. Hot and cold water available from an approved source						
17. Sewage and wastewater properly disposed						
VERMIN						
18. No rodents, insects, birds or animals						
FACILITY SUPERVISION						
19. Person in charge present and performs duties						
GENERAL FOOD SAFETY REQUIREMENTS						
20. Approved thawing methods used, frozen food maintained frozen						
21. Food separated and protected						
22. Fruits and vegetables washed as required						
23. Toxic substances properly identified, stored, used						
FOOD STORAGE/ DISPLAY / SERVICE						
24. Food properly stored, contained, labeled						
25. Self-service facilities properly constructed and maintained, food protected, correct temperatures						
EQUIPMENT / UTENSILS / LINENS						
26. Nonfood contact surfaces clean and in good repair						
27. Warewashing facilities: Adequate, maintained, properly used, test strips available						
28. Equipment / Utensils approved; properly installed or stored, clean; good condition; linens properly stored and used						
29. Ventilation and lighting adequate and as required						
30. Thermometers provided and accurate						
31. Wiping cloths: properly used and stored						
PHYSICAL FACILITIES						
32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities						
33. Garbage and refuse properly disposed; facilities maintained						
34. Toilet facilities properly constructed, supplied, cleaned, maintained						
35. Facility cleanliness, non-food item storage, vermin-proofing						
36. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
37. No unapproved private homes/ living or sleeping quarters						
MISC. REQUIREMENTS						
38. Signs posted						
39. Plan review required for new or remodel construction						
40. Permits Available						
41. Impoundment of unsanitary equipment or food, permit suspension						
42. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS:

Observations:
H₂O Temp: 120°F
Dish machine - ok
heat sterilizing

Refrigeration: 38°F
Freezer: 8°F

"No violations noted at time of inspection"

R.E.H.S:

RECEIVED BY:

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