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

ADDRESS: 5.4.8—3.3.5 O.D.D. HICHWAY ROAD, M.C.ART Some reverse date for the California Retail Fred Codes section and general requirements that correspond to each viction lated below MAL = Night Validation. Mile Minor Violation. OUT - Illeans and of compliance DEMONSTANTION OF REQUIREMENTS 1. Food statisty conflictable Exp. Disking. 1. Food statisty conflictable Exp. Disking. 1. Food statisty conflictable Exp. Disking. 2. Communicable distension should be EMPLOYEE HEALTH & NYIGIPING PRACTICES 2. Communicable distension, generally established as decisions. 2. The distension of the complete statistics of the complete statistics. 3. The distension of the complete statistics of the complete statistics. 4. Food shoulder Corps challed and minimal statistics. Source distances appeared given use and could be delign be reposed as accounting. 5. The distances appeared given use and could be delign be reposed as accounting. 1. There are a posite treath or the Distances of the conflictable of the conflictable and could be delign be reposed as accounting. 1. There are a posite treath control. Proper procedures & records. 2. The conflictable distances appeared given use. 3. The control of the control of the conflictable and could be delign be reposed as a counting. 1. There are a posite breath control. Proper procedures & records. 3. There are a posite breath control. Proper procedures & records. 3. There are a posite breath control. Proper procedures & records. 3. There are a posite breath control. Proper procedures & records. 3. There are a posite breath control. Proper procedures & records. 3. There are a posite breath control. Proper procedures & records. 3. There are a posite breath control. Proper procedures & records. 3. There are a posite breath control. Proper procedures & records. 4. Food control as reflects and a counting and a series of the proper procedure of the proper	DBANAME: LASSEN RV PARK	DATE: 6/8/23 TIME: 11:53 an
See reverse did for the California Rebail Food Code sections and grammar requirements that consequent to each violation listed ablov MA J Major Violation MIN-Minor Violation OUF I learns out of compliance PROTING (Code sections and grammar requirements) 1. Food selective critication (Code code code on the Code section and grammar requirements) 1. Food selective critication (Exp. Duto (S.)	ADDRESS: 548-335 OLD HIGHWAY ROAD, M	
MAJ = Mighar Violation MiNe Minor Violation OUT etems out of compilations DEMONSTRATION OF KNOWLEDGE MAJ MIN 1. Food safety certification Exp. Data S	OWNER/OPERATOR: JANSEN	VIOLATION CORRECTION DATE:
DEMONSTRATION OF KNOWLEDGE AND ASSAN 3/15/26 23 14. Food selfery certification: Exp. Data Sp. 18. Sea 3/15/26 23 15. Food selferity certification: Exp. Data Sp. 18. Sea 3/15/26 23 16. Food selferity certification: Exp. Data Sp. 18. Sea 4 3/15/26 23 17. Food selferity certification: Exp. Data Sp. 18. Sea 4 3/15/26 23 18. Rodicidating from eyes, insise, and/or routh 19. Perpor hygienic practices 19. Food separated and procedures of the harding 19. Time 8 a republic Real country in the Extension of the harding 19. Proper routing methods 19. Proper cooling methods 19. Proper		
14. Food Handler Cards obtained and records on site EMPLOYEE HEALTH & HYGIENIC PRACTICES 2. Communicate diseases, reporting, restrictions & acutavions 3. No discharge from eyes, nose, and/or mouth 4. Proper hygienic practices 5. And clearliness & proper give use 6. Adequate handwashing facilities supplied & accessable TIME & TEMPERATURE RELATIONSHIPS 7. Proper hot and celd holding temperatures 8. Time as a public health control. Proper procedures & records 9. Proper conting methods 10. Proper conting methods 11. Proper methods 12. Food consider usefulces clean and santifized PROTECTION FROM CONTAMINATION 12. Food consider, unseed source, and as required 30. Thermometers provided and accurate 31. Wping cloths: properly used and stored PROTECTION FROM CONTAMINATION 12. Food consider surfaces clean and santifized APPROVED SOURCE & SPECIAL PROCEDURES 43. Food contact surfaces clean and santifized APPROVED SOURCE & SPECIAL PROCEDURES 44. Food immagnose description, no re-service 15. Specialized food handling WATER & WASTE WATER 65. Hold and cold water available from an approved source 17. Sevenage and wastewater properly disposed. 18. No notines, Insacts, bids or ainmab 19. Propor in charge present and performs duties 19. Propor in charge present and	CASTORIAN MARCONINA DE DESCRIPCIO DE PARAMENTO DE PARAMENTO DE LA CASTORIA DE DESCRIPCIO DE PARAMENTO DE LA CASTORIA DEL CASTORIA DEL CASTORIA DE LA CASTORIA DEL CASTORIA DE LA CASTORIA DE LA CASTORIA DEL CASTORIA DE LA CASTORIA DEL CASTORIA DE LA CASTORIA DEL CASTO	
IA. Food Handler Cards obtained and records on sits EMPLOYEE HEALTH & HYGIENIC PRACTICES 2. Communicable disease, reporting, restrictions & acutavitions 3. No dischange from eyes, rose, ander mouth 4. Proper hygienic practices 6. Adequate hand-marking facilities supplied & accessible TIME & TEMPERATURE RELATIONSHIPS 7. Proper hot and cold holding temperatures 8. Time as a public health centrol. Proper procedures & records 9. Time part pageines from eyes, to the disciplination of the proper procedures of the toking temperatures 10. Proper cooling methods 10. Proper cooling methods 11. Proper relogating the & temperatures 12. Food considerations of the toking temperatures 12. Food considerations of the toking temperatures 13. Food contact surfaces clean and in good repair 25. Westermanning facilities: Adequate, maintained, properly useful and accertals 16. Proper cooling methods 16. Proper cooling methods 17. Proper relogating the Europeanures 18. Proper cooling from & temperatures 19. Proper cooling from & temp	1. Food safety certification Exp. Date:(\$\)	20. Approved thawing methods used, frozen food maintained frozen
2. Tools substances properly definited, stored, used 4. Proper hygienic practices 5. Hand cleanlines & proper give use 6. Adequate handvashing facilities supplied & accessible TIME & TEMPERATURE RELATIONSHIPS 7. Proper hod and cold holding temperatures 8. Initing as a public health centrel: Proper procedures & records 9. Proper cooling from & temperatures 10. Proper cooling med & temperatures 11. Proper reheating procedures for his holding PROTECTION FROM CONTAMINATION 12. Food condition, or re-service 13. Food constitutes deem and sanitized 14. Food from approved source, shall stock requirements, special groodures followed: 15. Specialized food handling 15. Specialized food handling 16. No roderist, insects, birds or animals 16. No roderist, insects, birds or animals 17. Proper cooling from & temperatures 18. Food from approved source, shall stock requirements, special groodures followed: 19. Proper cooling from & temperatures 19. Food condition, cross contamination, no re-service 19. Food condition, cross contamination, no re-service 19. Specialized food handling 19. Power cooling from & temperatures 19. Food from approved source, shall stock requirements, special groodures followed: 19. Food from approved source, shall stock requirements, special groodures followed: 19. Food from approved source, shall stock requirements, special groodures followed: 19. Food from approved source, shall stock requirements, special groodures followed: 19. Food from approved source, shall shock requirements, special groodures followed: 19. Food from approved source, shall shock requirements, special groodures followed: 20. Food shallowed: 21. Food from approved source, shall shock requirements, special groodures followed: 22. Food from approved source, shall shock requirements, special groodures followed: 23. Food shallowed: 24. Food from approved source, shall shock requirements, special groodures followed: 25. Food shallowed: 26. Food, shallowed: 27. No unapproved private horous foring or singelprice in pood repair, and clea		
S. No fischage from eyes, note, and/or mouth 4. Proper hygienic practices 5. Hand cleanliness & proper glove use 6. Adequate handwashing facilities supplied & accessible TIME & TEMPERATURE RELATIONSHIPS 7. Proper hou and cold hoting permatures 8. Time as a public health centre. Proper procedures & records 8. Time as a public health centre. Proper procedures & records 9. Proper cooling methods 10. Proper cooling methods 11. Proper rebailing procedures for hot hoting PROTECTION FROM CONTAMINATION 12. Food condition, or ose contamination, no re-service 13. Food centred surfaces clean and samilized APPROVED SOURCE & SPECIAL PROCEDURES 14. Food form approved source; shell stock requirements; special procedures for hot hoting WATER & WASTE WATER 15. Hot and cold water available from an approved source 16. Hot and cold water available from an approved source 17. Sewage and wastewater properly disposed. 18. Signs posted 19. Plans on in charge present and performs dutes OBSERVATIONS AND CORRECTIVE ACTIONS: 29. Plans on in charge present and performs dutes OBSERVATIONS AND CORRECTIVE ACTIONS: 21. Paramon in charge present and performs dutes OBSERVATIONS AND CORRECTIVE ACTIONS: 22. Plans on in charge present and performs dutes OBSERVATIONS AND CORRECTIVE ACTIONS: 24. Food properly stored, contained, labeled 25. Self-service facilities properly constructed and maintained, food probable. 26. Nonfood contact surfaces clean and in good repair 27. Waterwashing facilities. Adaptable and services deal and in good repair and performs a serviced and securate 30. Thermometres provided and securate 31. Viping clothe; properly used and securate 32. Planshing in glood repair, proper materials, backflow devices, and pinitival facilities 33. Sarthage and refuse properly disposed, facilities maintained 34. Tool therifies supposed, facilities maintained 35. Facility cleanliness, non-food item storage, vernin-proofing 36. Fior, walls and ceilings; properly built, maintained in good repair, and clean	EMPLOYEE HEALTH & HYGIENIC PRACTICES	22. Fruits and vegetables washed as required
4. Food enhygienic practices 5. Hand cleanliness & proper give use 6. Adequate handvesshing facilities supplied & accessible TIME & TEMPERATURE RELATIONSHIPS 7. Proper hold and cold holding temperatures 9. Type of cooling methods 9. Proper cooling methods 10. Proper problem as temperatures 11. Proper rehealing procedures for hot holding 11. Proper rehealing procedures for hot holding 12. Food condicts surfaces clean and sanitized 13. Food condict surfaces clean and sanitized 14. Food from approved source; shell stock requirements, special procedures for lowed. 15. Specialized food handling 15. Specialized food handling 16. Hot and cold water available from an approved source 17. Sewage and vastewater properly disposed 18. No rodents, insects, birds or animate 18. No rodents, insects, birds or animate 19. Proper continued and success 19. Proper continued from a proved source; shell stock requirements, special procedures for lowed. 20. Freeting properly disposed, facilities maintained 21. Food form approved source; shell stock requirements, special procedures for lowed. 22. Plumbing in good repair, proper materials, bucklow devies, and junitorial facilities 23. Garbage and reluse properly disposed, facilities maintained 24. Food form approved source; shell stock requirements, special procedures for lowed. 25. Facility clearliness, non-food item storage, vermin-proofing 26. Prov. wells and ceilings: properly built, maintained in good repair, and clean 27. No unapproved private homes/ living or aleeping quarters MISC. REQUIREMENTS 28. Signs posted 29. Financial 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: Characteristics properly soft and stored 28. Town the surface dean and in good repair. 29. Plumbing in good repair, properly used and stored 29. Financial report of control of the surface dean and single and server of the surface dean and server of the surface dean and se	Communicable disease; reporting, restrictions & exclusions	23. Toxic substances properly identified, stored, used
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 contact. Proper procedures & records 9. Proper cooling methods 10. Proper cooling methods 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION 12. Food condition, cross contamination, no ne-service 13. Food from approved source; shell stock requirements, special procedures followed, Consumer Advisory 15. Specialized food handling 16. Hot and cold water available from an approved source 17. Sewage and waterwater properly disposed 18. Hot and cold water available for an approved source 18. Hot and cold water available for an approved source 19. Facility Superkylsion 19. Person in charge present and performs duties PARTINITY SUPERVISION 19. Person in charge present and performs duties Supposed Supposed, Cleanlines, non-food item approved pource 19. Facility Superkylsion 19. Person in charge present and performs duties Supposed Supposed, Cleanlines, non-food item astroage, vermin-proofing 18. No rodents, insacts, brids or animals VERMIN 19. Person in charge present and performs duties OBSERVATIONS AND CORRECTIVE ACTIONS: **Water & Washer & Washe	3. No discharge from eyes, nose, and/or mouth	FOOD STORAGE/ DISPLAY / SERVICE
EQUIPMENT / UTENSILS / LINENS 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 cooling methods 11. Proper robeling procedures for hol holding PROTECTION FROM CONTAMINATION 12. Food condition, cross contamination, no re-service 13. Food condition, cross contamination, no re-service 14. Proof 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 OBSERVATIONS AND CORRECTIVE ACTIONS: **Consumer Advisory** 19. Person in charge present and performs duties **Consumer Advisory** 19. Person in charge present and performs duties **Consumer Advisory** 19. Person in charge present and performs duties **VERMIN** 19. Person in charge present and performs duties **VERMIN** 19. Person in charge present and performs duties **Consumer Advisory** 19. Person in charge present and performs duties **VERMIN** 19. Person in charge present and performs duties **VERMIN** 19. Person in charge present and performs duties **ACILITY SUPERVISION** 19. Person in charge present and performs duties **ACILITY SUPERVISION** 19. Person in charge present and performs duties **ACILITY SUPERVISION** 19. Person in charge present and performs duties **ACILITY SUPERVISION** 20. Non-mapproved private homes living or steeping quarters 18. Signs posted 21. Impondment of unsanitary equipment or food, permit suspension 24. Other **ACILITY SUPERVISION** 25. Poundment of unsanitary equipment or food, permit suspension 26. Other **ACILITY SUPERVISION** 27. Warewashing facilities: Adequate, maintained, properly installed or stored, cleast stops or stored and as required 28. Non-f	4. Proper hygienic practices	24. Food properly stored, contained, labeled
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 cooling methods 11. Proper reheating procedures & records 11. Proper reheating procedures for hot holding 11. Proper reheating procedures for hot holding 12. Food condition, cross contamination, no re-service 13. Food contact surfaces clean and sanitized 14. Food form approved source; shall stock requirements; special procedures for lowed. 15. Specialized food handling 16. Hot and cold water available from an approved source 17. Sewage and wasterwater properly disposed 18. No rodents, insects, birds or animals 19. Proson in charge present and performs dutles 19. Person in charge present	5. Hand cleanliness & proper glove use	25. Self-service facilities properly constructed and maintained, food protected, correct temperatures
7. Proper hot and cold holding temperatures 9. Time as a public health control: Proper procedures & records 9. Proper cooling methods 10. Proper cooling methods 11. Proper reheating procedures for hot holding 12. Food condition, cross contamination, no re-service 13. Food contact surfaces clean and sanitized 13. Food contact surfaces clean and sanitized 14. Food from approved source; shell stock requirements; special procedures followed. 15. Specialized food handling 15. Specialized food handling 16. Hot and cold water available from an approved source 17. Sewage and wastewater properly disposed 18. Food contact, increased and sanitized 19. Proson in charge present and performs duties 19. Person in charge present	Adequate handwashing facilities supplied & accessible	EQUIPMENT / UTENSILS / LINENS
7. Proper hot and cold holding temperatures 8. Time as a public health control: Proper procedures & records 9. Proper cooling methods 10. Proper cooling methods 11. Proper reheating procedures for hot holding 12. Food condition, cross contamination, no re-service 13. Food contact surfaces clean and sanitized 13. Food contact surfaces clean and sanitized 14. Food from approved source; shell stock requirements; special procedures followed. 15. Specialized food handling 15. Specialized food handling 16. Hot and cold water available from an approved source 17. Sewage and wastewater properly disposed 18. No rodents, insects, birds or animals 19. Person in charge present and performs duties 19. Person in charge present		
8. Time as a public health control: Proper procedures & records 9. Proper cooling methods 10. Proper cooling methods 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION 12. Food condition, cross contamination, no re-service 13. Food condition, cross contamination, no re-service 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 18. No rodents, insects, birds or animals FACILITY SUPERVISION 19. Person in charge present and performs duties FACILITY SUPERVISION 19. Person in charge present and performs duties WASTER THAN SAME WASTE W		
9. Proper cooking methods 10. Proper cooking time & temperatures 11. Proper reheating procedures for hot holding 12. Food condition, cross contamination, no re-service 13. Food contact surfaces clean and sanitized 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 18. No rodents, insects, birds or animals FACILITY SUPERVISION 19. Person in charge present and performs duties CBSERVATIONS AND CORRECTIVE ACTIONS: RESTAURANCE AS SPECIAL REACTIONS: RESTAURANCE AS SPECIAL PROCEDURES 24. Ventilation and lighting adequate and as required 30. Thermometers provided and accurate 31. Wiping cloths; properly used and stored 31. Wiping cloths; properly used and stored 32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities 33. Garbage and refuse properly disposed, facilities maintained 34. Toilet facilities properly cisposed, facilities maintained 35. Facility cleanileness, non-food item storage, vermin-proofing 36. Floor, walls and cellings; properly built, maintained in good repair, and clean 37. No unapproved private homest 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 RESTAURANCE AS ASSAULT SANITARY SANITA		28. Equipment / Utensils approved; properly installed or stored, clean; good condition; linens properly
11. Proper rehealing 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 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 OBSERVATIONS AND CORRECTIVE ACTIONS: ASTAGRAMS RESTAURCES RESTAURCES 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! fiving 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: Character is the facilities properly disposed in a display of the property disposed in a facilities 38. Facility cleanliness, non-food item storage, vermin-proofing 38. Finor, walls and ceilings: properly built, maintained in good repair, and clean 37. No unapproved private homes! fiving 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	9. Proper cooling methods	
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 VERMIN 18. No rodents, insects, birds or animals FACILITY SUPERVISION 19. Person in charge present and performs duties OBSERVATIONS AND CORRECTIVE ACTIONS: CLASSINGLAND AND CORRECTIVE ACTIONS A	10. Proper cooking time & temperatures	30. Thermometers provided and accurate
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 OBSERVATIONS AND CORRECTIVE ACTIONS: CSSANGTON S. RESTAGENCY: 389°F RESTAGENCY: 80°F R	11. Proper reheating procedures for hot holding	31. Wiping cloths: properly used and stored
13. Food contact surfaces clean and sanitized APROVED 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 VERMIN 17. Sewage and wastewater properly disposed VERMIN 18. No rodents, insects, birds or animals FACILITY SUPERVISION 19. Person in charge present and performs duties OBSERVATIONS AND CORRECTIVE ACTIONS: Redirections	PROTECTION FROM CONTAMINATION	PHYSICAL FACILITIES
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 VERMIN 17. Sewage and wastewater properly disposed VERMIN 18. No rodents, insects, birds or animals FACILITY SUPERVISION 19. Person in charge present and performs duties OBSERVATIONS AND CORRECTIVE ACTIONS: Characteristics Restrikted with a separation of the stock requirements; special procedures followed, Constructed, supplied, cleaned, maintained 34. Tollet 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: Restrikted with a separation of the surface of the sur	12. Food condition, cross contamination, no re-service	32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities
14. Food from approved source; shell stock requirements; special procedures followed. Consumer Advisory 15. Specialized food handling WATER & WASTE WASTE WASTE WASTE WASTE 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 OBSERVATIONS AND CORRECTIVE ACTIONS: Characteristics Redrikgedown: 3887	13. Food contact surfaces clean and sanitized	33. Garbage and refuse properly disposed; facilities maintained
25. 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 OBSERVATIONS AND CORRECTIVE ACTIONS: CASANATORS AND CORRECTIVE ACTIONS AND CO	APPROVED SOURCE & SPECIAL PROCEDURES	34. Toilet facilities properly constructed, supplied, cleaned, maintained
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 OBSERVATIONS AND CORRECTIVE ACTIONS: Characteristics Refrikgedim: 3897		35. Facility cleanliness, non-food item storage, vermin-proofing
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 OBSERVATIONS AND CORRECTIVE ACTIONS: Character is the following an approved source 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 Character is the following an approved source Restribution: The following an approved source 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 Character is the following and the fo		36. Floor, walls and ceilings: properly built, maintained in good repair, and clean
17. Sewage and wastewater properly disposed VERMIN 18. No rodents, insects, birds or animals FACILITY SUPERVISION 19. Person in charge present and performs duties OBSERVATIONS AND CORRECTIVE ACTIONS: Charter: 120°K Refrigedim: 38°F Refrigedim: 38°F Refrigedim: 38°F Refrigedim: 38°F Refrigedim: 38°F Refrigedim: 38°F	WATER & WASTE WATER	37. No unapproved private homes/ living or sleeping quarters
VERMIN 18. No rodents, insects, birds or animals FACILITY SUPERVISION 19. Person in charge present and performs duties OBSERVATIONS AND CORRECTIVE ACTIONS: Character 120°K Refrikgedian: 38°K	16. Hot and cold water available from an approved source	MISC. REQUIREMENTS
18. No rodents, insects, birds or animals FACILITY SUPERVISION 19. Person in charge present and performs duties OBSERVATIONS AND CORRECTIVE ACTIONS: Character 120°F Refrikgedian: 38°F Refrikgedian: 38°F Refrikgedian: 8°F Refrikgedian: 8°F	17. Sewage and wastewater properly disposed	38. Signs posted
FACILITY SUPERVISION 19. Person in charge present and performs duties OBSERVATIONS AND CORRECTIVE ACTIONS: Chservations: Refridgedian: 38°F Refridgedian: 8°F Dish machine-ak	VERMIN	39. Plan review required for new or remodel construction
19. Person in charge present and performs duties OBSERVATIONS AND CORRECTIVE ACTIONS: Chservations: Refridgedian: 380F Refridgedian: 80F Refridgedian: 80F	18. No rodents, insects, birds or animals	40. Permits Available
OBSERVATIONS AND CORRECTIVE ACTIONS: Closervations: Respirations: 380F Respirations: 380F Respirations: 380F Respirations: 380F	FACILITY SUPERVISION	41. Impoundment of unsanitary equipment or food, permit suspension
Observations: He Terp: 120°F Residentian: 38°F Dich machine-on Freezer: 8°F	19. Person in charge present and performs duties	42. Other
Me Terp: 120 Freeze: 80F	OBSERVATIONS AND CORRECTIVE ACTIONS:	
	M20 Terp: 120 Keringerian Dich machine-on Freezer: 801	
R.E.H.S: Page 1 of:		24 A