

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: <u>Hallelujah Junction Market</u>			DATE: <u>10/25/23</u>		TIME: <u>0955</u>	
ADDRESS: <u>753-775 Hwy 70, Chilcoot</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Singh</u>			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 (☒) REINSPECTION () COMPLAINT () EVENT () OTHER ()			

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

OBSERVATIONS AND CORRECTIVE ACTIONS:

1. Failed to provide food safety manager certificate at time of inspection. Facilities that prepare food shall have an employee who has passed an approved food safety certification examination.

6. Soap dispenser absent from handwashing sink. Handwashing soap shall be provided in dispensers.

7. Observed hot-held food below 135°F. Food voluntarily discarded by employee. Hot-held food shall be kept at or above 135°F.

25. Residue on soda machine & cappuccino. Keep self-service machines, and areas around them clean.

R.E.H.S.:	RECEIVED BY:	Page 1 of: <u>2</u>
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OBSERVATIONS AND CORRECTIVE ACTIONS:

27. 3-compartment sink measured at 96°F. Sink also has a drip. Hot water shall be provided at 120°F for warewashing. Repair sink so that it provides hot water. Contact this department when sink is repaired. No food shall be prepared until repair is made; prepackaged food only may be made available for sale.

36. Floor tiles chipped & broken in prep area. All food facilities shall be kept clean and in good repair.

Observations: Handwash sink: 111.5°F (ok) 3-comp. sink: 96°F
Freezer: Chicken Wings: 2°F (ok) Frozen Pizzas: 11°F (ok)
Walk-in: Sandwiches: 25°F (ok) Milk: 28.5°F (ok)

Chili: 125.5°F Pizza: 75.5°F Hot Dog: 100.5°F
Chicken: 132.5°F Potatoes: 121°F

Men's room handwash: 121.5°F (ok)