

# 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>Lassen Ale Works at the Boardroom</u>			DATE: <u>10/27/23</u>		TIME: <u>1341</u>	
ADDRESS: <u>702-000 Johnstonville Rd, Susanville CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Jefferts</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 <input checked="" type="checkbox"/> REINSPECTION ( ) COMPLAINT ( ) EVENT ( ) OTHER ( )			

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

**OBSERVATIONS AND CORRECTIVE ACTIONS:**  

1A. ~~Unable to verify food handler cards.~~ All employees who work with food shall obtain a Food Handler's Card within 30 days of hire. See note on second page

26. Microwave and ice machine in back need cleaning. All nonfood contact surfaces shall be clean.

29. Light bulbs are uncovered and not shatterproof in food ~~service~~ prep area (front). Light fixtures in areas where open food is stored, served, prepared and where utensils are washed shall be of shatterproof construction or protected with light shields.

31. Cloths in sanitizer at 100 ppm QT at time of inspection. Store wiping cloths at 200 ppm QT

R.E.H.S.: <u>RA</u>	RECEIVED BY: <u>Larry Egan</u>	Page 1 of: <u>2</u>
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LASSEN COUNTY  
ENVIRONMENTAL HEALTH BRANCH

1445 PAUL BUNYAN RD • SUSANVILLE, CA 96130 • PH: (530) 251-8528 • FAX: (530) 251-2668

FOOD FACILITY OFFICIAL INSPECTION REPORT

D.B.A. Lassen Ale Works at The Boardroom

Date 10/27/23

31. (continued) or at 100 ppm Cl.

Observations: Handwash sink: 120.5°F

3-comp. sink (bar): 123.5°F

Sanitizer: 100 ppm Q+ (buckets)

Prep fridge: Bacon: 41°F (OK)

: 200 ppm Q+ (by oven) (OK)

Tubs beneath: 41°F

: 100 ppm Cl (Dishwasher) (OK)

Avantco Fridge: 39.5°F, 36.5°F (OK)

Prep Sink: 120°F (OK)

Walk-in: 30.5°F

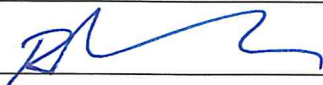
True Freezer: -1°F

Employee Bathroom: 120°F

Men's Room: 123°F

1A. Some employees have expired Food Handler's Cards. Employees with expired Food Handler's Cards must renew them.

Environmental Health Specialist



Phone Extension: \_\_\_\_\_

Accepted by

