

# 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>Amis Kopper Kettle</u> | DATE: <u>10/17/23</u>      | TIME: <u>830 am</u> |
| ADDRESS: <u>25315 Main St.</u>      | RECHECK DATE:              |                     |
| OWNER/OPERATOR: <u>Amy Leung</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:                                                                 |     |     | 20. Approved thawing methods used, frozen food maintained frozen                                                        |     |
| 1A. Food Handler Cards obtained and records on site                                                     |     |     | 21. Food separated and protected                                                                                        |     |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>                                                         |     |     | 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                                                           |     |     | <b>FOOD STORAGE/ DISPLAY / SERVICE</b>                                                                                  |     |
| 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                                                |     |     | <b>EQUIPMENT / UTENSILS / LINENS</b>                                                                                    |     |
| <b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>                                                             |     |     | 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                                                                             |     |
| <b>PROTECTION FROM CONTAMINATION</b>                                                                    |     |     | <b>PHYSICAL FACILITIES</b>                                                                                              |     |
| 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                                                         |     |
| <b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>                                                         |     |     | 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                                     |     |
| <b>WATER &amp; WASTE WATER</b>                                                                          |     |     | 37. No unapproved private homes/ living or sleeping quarters                                                            |     |
| 16. Hot and cold water available from an approved source                                                |     |     | <b>MISC. REQUIREMENTS</b>                                                                                               |     |
| 17. Sewage and wastewater properly disposed                                                             |     |     | 38. Signs posted                                                                                                        |     |
| <b>VERMIN</b>                                                                                           |     |     | 39. Plan review required for new or remodel construction                                                                |     |
| 18. No rodents, insects, birds or animals                                                               |     |     | 40. Permits Available                                                                                                   |     |
| <b>FACILITY SUPERVISION</b>                                                                             |     |     | 41. Impoundment of unsanitary equipment or food, permit suspension                                                      |     |
| 19. Person in charge present and performs duties                                                        |     |     | 42. Other                                                                                                               |     |

### OBSERVATIONS AND CORRECTIVE ACTIONS:

Violations from last inspection dated 10/10/23 carried forward except dishwasher sanitizer in good working order, salad bar not in use, prep fridge not in use. Refrigeration service happening in AM.

Authorized to operate as of today

R.E.H.S:

Joe Orr

RECEIVED BY:

Amy Leung

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