

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>Herlong Market</u>		DATE: <u>2/7/24</u>		TIME: <u>1016</u>	
ADDRESS: <u>742-870 Herlong Access Rd. Herlong</u>		RECHECK DATE:			
OWNER/OPERATOR: <u>Fern</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	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
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			FOOD STORAGE/ DISPLAY / SERVICE	
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	
TIME & TEMPERATURE RELATIONSHIPS			EQUIPMENT / UTENSILS / LINENS	
7. Proper hot and cold holding temperatures			26. Nonfood contact surfaces clean and in good repair	
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	
11. Proper reheating procedures for hot holding			30. Thermometers provided and accurate	OK ✗
PROTECTION FROM CONTAMINATION			31. Wiping cloths: properly used and stored	
12. Food condition, cross contamination, no re-service			PHYSICAL FACILITIES	
13. Food contact surfaces clean and sanitized			32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	
APPROVED SOURCE & SPECIAL PROCEDURES			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	Corrected ✓
WATER & WASTE WATER			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			MISC. REQUIREMENTS	
VERMIN			38. Signs posted	✓
18. No rodents, insects, birds or animals			39. Plan review required for new or remodel construction	
FACILITY SUPERVISION			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:

6. No paper towels at time of inspection. Linens are used instead. Sanitary, single-use towels or a heated air-dry device shall be provided for proper handwashing.

30. Thermometers absent from two refrigerators at time of inspection (thermor bars lost). Each cold holding unit shall be supplied with a thermometer.

34. No hot water in restroom. Toilet facilities shall be supplied with warm, running water. Contact plumber to make necessary repairs.

39. Signs encouraging the washing of hands shall be posted in toilet facilities and/or employee handwashing sink. Signs provided at time of inspection.

R.E.H.S.:	RECEIVED BY:	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. Herlong Market Date 2/7/24

35. Back doors are open at time of inspection. A food facility shall at all times be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to, rodents and insects. Corrected at time of inspection.

Observations: Sink: 119.5°F

Walk-in fridge: 33.5°F (OK) Freezer: -9.5°F (OK)

Lettuce: 42.5°F Frozen Pizza: -25.5°F (OK)

Chorizo: 30.5°F Burritos: 31°F Ice Cream: -50.5, -28°F

Front freezer: -15.5°F

Environmental Health Specialist

Accepted by

Phone Extension: _____

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