

# 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>Get Roasted Coffee Shop &amp; Deli</u>   |  | DATE: <u>2/7/24</u>  |  | TIME: <u>0920</u> |  |
| ADDRESS: <u>1003 Sierra St. Marysville, CA 96113</u>  |  | RECHECK DATE:  |  |                   |  |
| OWNER/OPERATOR: <u>Humphrey</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>Humphrey 10/24</u>   |     |                                     | 20. Approved thawing methods used, frozen food maintained frozen   |                                     |
| 1A. Food Handler Cards obtained and records on site   |     | <input checked="" type="checkbox"/> | 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   |     | <input checked="" type="checkbox"/> | 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 <u>corrected</u> | <input checked="" type="checkbox"/> |
| 9. Proper cooling methods   |     |                                     | 29. Ventilation and lighting adequate and as required  |                                     |
| 10. Proper cooking time & temperatures  |     |                                     | 30. Thermometers provided and accurate   | <input checked="" type="checkbox"/> |
| 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:**  

1A. All employees shall obtain a Food Handler's card, unless they already possess food safety manager certification. One employee had neither at time of inspection.

7. Pepsi fridge at 44.0°F & 53.0°F at time of inspection. Hot-hold food item observed at 125°F at time of inspection. All potentially-hazardous food shall be kept at or above 41°F, or at or above 135°F.

|           |              |                     |
|-----------|--------------|---------------------|
| R.E.H.S.: | RECEIVED BY: | Page 1 of: <u>2</u> |
|-----------|--------------|---------------------|



**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. Get Roasted Coffee Shop & Deli

Date 2/7/24

29. Ice scoop stored in ice at time of inspection. Store ice scoop in a separate container out of the ice, Corrected

~~30201~~ 30. All units except one had thermometers at time of inspection. Thermometer absent from Pepsi fridge. Each hot and cold holding unit shall be provided with a thermometer.

Observations Coffee Shop:  
3-compartment sink: 121°F (OK)  
Freezer: -11.5°F

Handwash sink: 112.5°F (OK)  
Walk-in Refrigerator: 41.5°F

Deli: Burner: 125°F  
Roast Beef: 41.5°F  
Pepsi fridge: 44.0°F, 53°F

Lettuces: 38°F (OK)  
Cheese: 36.5°F (OK) Ham: 39.0°F (OK)

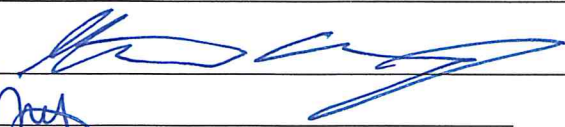

Hand Sink: 101°F (OK)

3-comp. sink: 121°F (OK)

Restroom: 112.5°F (OK) + sink

Environmental Health Specialist

Accepted by

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