

FOOD PROGRAM INSPECTION REPORT

DBA/NAME: <u>Sierra Station #14</u>		DATE: <u>2/14/24</u>	TIME: <u>1141</u>
ADDRESS: <u>301 Third St. Westwood, CA</u>		RECHECK DATE:	
OWNER/OPERATOR: <u>Kumar Lasun Gas LLC</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			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, <u>non-food item storage</u> , 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. At least one employee shall have a valid Food Safety Manager certificate. obtain certificate and provide a copy to this office

6. Objects on and around handwashing sink. Paper towel dispenser empty (not working). One sink shall be dedicated to handwashing only. Clear sink & sink area and provide paper towels from dispenser.

6. Hot-hold food discarded within proper time, however, no records exist. To use time as a control, keep logs at food preparation times.

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

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FOOD FACILITY OFFICIAL INSPECTION REPORT

D.B.A. Sierra Station #14

Date 2/11/24

③. Wiping cloths stored for reuse without sanitizer solution. Store wiping cloths in water with sanitizer at 200ppm Quat. or 100ppm Cl

⑤. Electrical cord on floor near sink is tripping hazard. Other items crowd pathway in food prep area. Properly store cord & non-food items so that they do not obstruct pathways in food prep areas.

Observations: Handwash sink: 102.5°F (OK) 3-comp sink: 122.5°F (OK)
Freezer: 2.0°F (OK) Fridge: 35.5°F (OK) Small fridge: 40.5°F (OK)

Donuts: 3.5°F (OK) Whipping cream: 38.5°F (OK) Pizza: 3.0°F (OK)
Salami: 40.5°F (OK) Ice Cream: -8.5°F (OK)

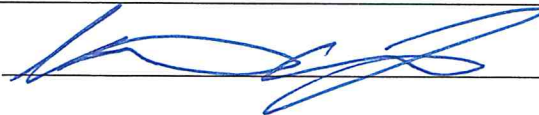
Hot Pizza: 119.5°F

Onion rings: 122°F

Hot-held food discarded after two hours according to employee

③4 Restroom door not self-closing. Toilet rooms shall be ~~check~~ separated by a well-lit, self-closing door.

Environmental Health Specialist



Phone Extension: x8266

Accepted by



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