

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>Bing's Walker Restaurant</u>	DATE: <u>5/14/24</u>	TIME: <u>1416</u>
ADDRESS: <u>1600 Main St. Susanville, CA 96130</u>	RECHECK DATE:	
OWNER/OPERATOR: <u>Bing Wang</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:		<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>	27. Warewashing facilities: Adequate, maintained, properly used, test strips available	<input checked="" type="checkbox"/>
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	
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	<input checked="" type="checkbox"/>
15. Specialized food handling			35. Facility cleanliness, non-food item storage, vermin-proofing	
WATER & WASTE WATER			36. Floor, walls and ceilings: properly built, maintained in good repair, and clean	<input checked="" type="checkbox"/>
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:

①, ①A At least one employee shall have a valid Food Safety Manager Certificate. Each employee who handles food shall obtain a Food Handler's Card within 30 days of hire. These documents shall be made available upon request. Provide documentation to Env. Health within 60 days of food safety training.

④ Rice discarded after four hours, but there are no logs. Record time of food preparation and discarding on provided sheets. Logs are required.

R.E.H.S.:

RECEIVED BY:

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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. Bing's Walker Restaurant

Date 3/14/24

- ②①. Shrimp and crab stored above ice cream in walk-in freezer. Raw meat and seafood shall ~~be stored~~ not be stored above any ready-to-eat foods.
- ②⑦. No test strips available at time of inspection. Obtain test strips to ensure dish machine final rinse reaches proper sanitizer concentration.
- ③④. Women's restroom door is not self-closing. Toilet facilities shall be separated by a well-fitting, self-closing door. Repair or install self-closing mechanism.
- ③⑧. Floor is cracked in walk-in freezer at time of inspection. All food facilities shall be kept clean and in good repair.

Note

Note: These are all repeat violations.

Environmental Health Specialist

Accepted by

Katie

Phone Extension: _____