

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>Big Valley Market</u>			DATE: <u>3/19/24</u>		TIME: <u>12:00</u>	
ADDRESS: <u>100 Bridge St. Breber, CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Tand T. Babcock</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: <u>Babcock 1/29</u>			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, non-food item storage, 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 <u>CO2 canister</u>	☒

OBSERVATIONS AND CORRECTIVE ACTIONS:

⑥ Sanitizer bucket and bottles in handwash sink at time of inspection. Keep handwash sink clear and accessible and dedicated solely to handwashing.

①A Not all employees have Food Handler cards. Staff undergoes serv-safe training administered by manager. Document in-house training to Env. Health or obtain Food Handler's Cards for all employees who handle food within 60 days.

② Bag of salmon open, leftover meat uncovered in walk-in fridge at time of inspection. Keep all food covered and protected from contamination.

R.E.H.S.:	RECEIVED BY: <u>Randy Babcock</u>	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. Big Valley Market Date 3/19/24

③0. Thermometers absent from some refrigeration units.
A thermometer shall be provided for each hot and cold holding unit at potentially hazardous food. It shall be easily readable and placed in the ~~the~~ warmest section of unit interior.

④2. CO₂ cylinder not secured under soda fountain. ~~So~~
Pressurized cylinders shall be secured to a rigid structure.

Obs: 3-comp sink: 125°F (OK) Handwash 100°F (OK)
Sanitizer: 100 ppm Cl (OK)

Walk-in: 33.5, 40.5°F (OK)

Pizza crust: -3.5°F (OK)

Produce: 38.5°F, 37.5°F (OK)

Freezers (back): -16.5°F, 17.0°F, 12.0°F (OK)

Soup: 144°F (OK) Taco Meat: 150°F (OK)

Pizza counter: 36.5, 33.5°F (OK)

Deli counter: 32°F, 34.5°F (OK)

Ground beef: 37.5°F (OK)

Chicken: 37°F (OK)

Cheese: 41°F (OK)

Salad: 38.5°F (OK)

Chicken strips: 10°F (OK)

Ice cream: -6.5°F (OK)

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Environmental Health Specialist

Accepted by

Dummy Babcock

Phone Extension: _____