

# 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>Westwood Food Mart</u>			DATE: <u>3/20/24</u>		TIME: <u>0916</u>	
ADDRESS: <u>671-585 Hwy 36 Westwood</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Singh Sandhu</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>Sandhu 2/26/26</u>			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site			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		<input checked="" type="checkbox"/>	<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, <u>test strips available</u>	<input checked="" type="checkbox"/>
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	<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	<input checked="" type="checkbox"/>
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		<input checked="" type="checkbox"/>	<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 <u>CO2 canisters</u>	<input checked="" type="checkbox"/>

**OBSERVATIONS AND CORRECTIVE ACTIONS:**  

⑥ No paper towels with handwash sink at time of inspection. Provide handwash station with single-use paper towels or an air dry system.

⑦ Gravity measured at 129°F at time of inspection. All hot-held food shall be kept at or above 135°F.

⑩ Hot water in sink measured at 118.5°F at time of inspection. Hot water shall be provided at 120°F for warewashing.

⑫ No test strips available at time of inspection. Obtain appropriate test strips to ensure proper sanitizer concentration.

R.E.H.S.:	RECEIVED BY: <u>Joe Lutz</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. Westwood Food Mart

Date 3/20/24

③③ Thermometers absent from refrigeration/freezer units at time of inspection. Equip each cold-holding unit holding potentially hazardous food with a thermometer.

③④ Toilet facility is under repair at time of inspection. Portable toilet is in use by customers and employees. ~~Complete~~ Clean toilet rooms in good repair shall be provided. Complete repair of toilet room, including appropriate handwashing facilities.

④② CO<sub>2</sub> canister not secured. All pressurized cylinders shall be secured to a rigid structure.

Obs.: Freezer: 6.5°F, -14.5°F, -16.5°F (All OK)

Sink: 118.5°F

Walk-in: 32.5°F, 30.5°F (All OK)

Gravy: 129°F Chili: 144°F (OK) Hot Dogs: 134.5°F

Environmental Health Specialist

Accepted by

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