

**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>Buffalo Chip's Pizza</u>			DATE: <u>3/28/24</u>		TIME: <u>11:10</u>	
ADDRESS: <u>322 Birch St. Westwood, CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>Gibbs</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>Gibbs 4/2028</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	<input checked="" type="checkbox"/>
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	
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	
<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	<input checked="" type="checkbox"/>
<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	<input checked="" type="checkbox"/>
<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:**  

①A Employee food handler cards are not all valid. Each food employee needs a valid food handler card by 4/28/24.

① Prep fridge observed at 46°F at time of inspection (above & below). Adjust refrigerator so that food is at 41°F.

②4 Food in walk-in being stored on floor at time of inspection. Food shall be stored at least 6 inches off floor.

③4 Women's restroom needs self-closing door (Repeat)

R.E.H.S.:	RECEIVED BY:	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. Buffalo Chip's Pizzeria Date 3/28/24

③⑥ All floors other than customer service area shall be smooth, durable and made of non-absorbent material that is easily cleaned.

④⑥ Permit has outstanding balance at time of inspection. Inspector provided a copy of the invoice.

Observations: 3-comp sink: 120.5°F (OK) Sanitizer: 100 ppm  
CI (OK)

Red Sauce: 37.5°F (OK) Pineapple: 44°F Mayo: 46°F  
Deli: 46°F, 42.5°F

Soups: 154°F (OK) 146°F (OK) Nacho cheese: 140°F (OK)

Walk-in: 42°F, 38.5°F (OK) Freezer: -1°F (OK)

Salad Bar: 39.5°F, 41°F (OK)

④② All pressurized cylinders shall be secured to a rigid structure.

Environmental Health Specialist

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

Accepted by