

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>Eagle Lake RV Park</u> | | | DATE: <u>4/12/24</u> | | TIME: <u>1012</u> | |
| ADDRESS: <u>687-125 Palmetto Way Spalding</u> | | | RECHECK DATE: | | | |
| OWNER/OPERATOR: <u>Sylvia Schmitt</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 () 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. | |
| 1-A. 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, bare hand contact limited | | | 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 | Text ✓ |
| 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 and backflow devices | |
| 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 | | | 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. Miscellaneous Requirements | |
| 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 | |
| 19. Person in charge present and performs duties | | | 42. Permit Suspension | |
| | | | 43. Other | |

OBSERVATIONS AND CORRECTIVE ACTIONS:

① At least one employee shall have a valid Food Safety Manager certificate. Obtain cert. within 60 days. Provide copy to E.H.D.

③ Ice machine and cappuccino machine have residue buildup. Keep food contact surfaces clean.

30. Thermometer missing from freezer with frozen veggies/meat. Each cold-holding unit of potentially hazardous food shall have a thermometer.

| | | |
|-----------|--------------|---------------------|
| R.E.H.S.: | RECEIVED BY: | Page 1 of: <u>2</u> |
|-----------|--------------|---------------------|

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. Eagle Lake RV Park

Date 4/12/24

Obs.: Handwash: 101.5°F (ok)

3-comp. sink: 120°F (ok)
Test strips available

White freezer: -1°F (ok) Walk-in 35°F (ok)

Frozen veggies: 7.0°F (ok)

Stock 3.5°F (ok)

Salami: 39.5°F (ok)

Milk: 39.0°F (ok)

Burritos: -10.5°F

~~Self~~ - Soft-Serve machine is off. Soft-Serve permit expires
12/2024

Notes: Raw meat shall be stored beneath any ready-to-eat food.

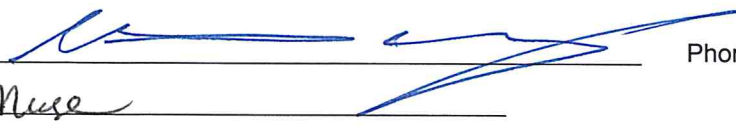
- All pressurized cylinders shall be secured to a rigid structure.

- California Retail Food Code (Section 113953) requires handwashing facilities to be provided within or adjacent to toilet rooms.

- ~~All employees who handle, serve, or prepare food shall obtain a valid food handler's card within 30 days of hire. Grocery store employees are not required to have Food Handler Cards.~~

- Employees who prepare food in the food trailer at facility shall obtain a valid food handler's card once trailer is in operation within 30 days of opening.

Environmental Health Specialist



Phone Extension: _____

Accepted by

