

# 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>The Old Mill 60.71</u>			DATE: <u>4/22/24</u>		TIME: <u>1237</u>	
ADDRESS: <u>303 Market St. Bieber, CA</u>			RECHECK DATE:			
OWNER/OPERATOR: <u>L. Finlay</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: <u>L. Finlay 8/2025</u>			20. Approved thawing methods used, frozen food maintained frozen.	
1-A. Food Handler Cards obtained and records on site			21. Food separated and protected <u>Corrected</u>	✓
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
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			<b>FOOD STORAGE/ DISPLAY / SERVICE</b>	
5. Hand cleanliness, proper glove use, bare hand contact limited			24. Food properly stored, contained, labeled	
6. Adequate handwashing facilities supplied & accessible			25. Self-service facilities properly constructed and maintained, food protected, correct temperatures	
<b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>			<b>EQUIPMENT / UTENSILS / LINENS</b>	
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			27. Warewashing facilities: Adequate, maintained, properly used, test strips available	
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	Text
<b>PROTECTION FROM CONTAMINATION</b>			<b>PHYSICAL FACILITIES</b>	
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	
<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			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. <u>Floor</u> , 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			<b>MISC. REQUIREMENTS</b>	
17. Sewage and wastewater properly disposed			38. Miscellaneous Requirements	
<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	
19. Person in charge present and performs duties			42. Permit Suspension	
			43. Other <u>CO2 canisters</u>	✓

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

② Raw chicken-fried steak in freezer above Ice Cream. Raw meat shall be stored beneath any ready-to-eat food. Corrected at time of inspection

③ Egg and flat top need to be cleaned on sites of equipment. Food contact surfaces are clean.

⑤ Floors need to be resurfaced where they are peeling. Need to be smooth, easily cleanable.

R.E.H.S:	RECEIVED BY: <u>Lance Finlay</u>	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. The Old Mill Grill

Date 4/22/24

43. CO<sub>2</sub> canisters not secured. All pressurized cylinders shall  
be secured to a rigid structure.  
obs:

Handwash: 100°F (ok)

3-comp. sink: 121°F (ok)

Bathroom: 102°F (ok)

Sanitizer 200ppm Quat.


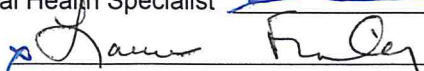
True Fridge: 34.5°F (ok) 38°F (ok)

Freezer: 7°F (ok)

Freezer (back): -2°F (ok) -8.5°F (ok)

Environmental Health Specialist

Accepted by

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