

**LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT**  
 1445 PAUL BUNYAN ROAD SUITE B - SUSANVILLE, CA 96130 - PH: (530) 251-8528 - FAX: (530) 251-2668  
**FOOD PROGRAM INSPECTION REPORT**

DBA/NAME: <u>Birrens &amp; Churras</u>	DATE: <u>10/1/21</u>	TIME: <u>11:57pm</u>
ADDRESS: <u>324 Birch St. Westwood, CA</u>	RECHECK DATE:	
OWNER/OPERATOR: <u>Matt Siciliani</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 <input checked="" type="checkbox"/> <u>ARE OPENING</u>	
<b>DEMONSTRATION OF KNOWLEDGE</b>			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
1. Food safety certification Exp. Date: <u>Matt &amp; Joe Siciliani exp 02/26</u>	MAJ	MIN	20. Approved thawing methods used, frozen food maintained frozen	OUT
1A. Food Handler Cards obtained and records on site			21. Food separated and protected	
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>			<b>FOOD STORAGE/ DISPLAY / SERVICE</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>EQUIPMENT / UTENSILS / LINENS</b>	
5. Hand cleanliness & proper glove use			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>PHYSICAL FACILITIES</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	
<b>PROTECTION FROM CONTAMINATION</b>			<b>MISC. REQUIREMENTS</b>	
12. Food condition, cross contamination, no re-service			31. Wiping cloths: properly used and stored	
13. Food contact surfaces clean and sanitized			<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>	
<b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>			14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory	
14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory			15. Specialized food handling	
15. Specialized food handling			<b>WATER &amp; WASTE WATER</b>	
<b>WATER &amp; WASTE WATER</b>			16. Hot and cold water available from an approved source	
16. Hot and cold water available from an approved source			<b>VERMIN</b>	
17. Sewage and wastewater properly disposed			<b>VERMIN</b>	
<b>VERMIN</b>			18. No rodents, insects, birds or animals	
18. No rodents, insects, birds or animals			<b>FACILITY SUPERVISION</b>	
<b>FACILITY SUPERVISION</b>			19. Person in charge present and performs duties	
19. Person in charge present and performs duties			<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>	

TRIP freezer -3°F  
Fridge 35°F  
Hand Sink H<sub>2</sub>O 130°F  
Mens H<sub>2</sub>O 130°F Womens H<sub>2</sub>O 130°F  
Dishwasher - chemicals stocked, test strips on order  
  
No violations at time of inspection  
Approved to open

R.E.H.S: <u>[Signature]</u>	RECEIVED BY: <u>[Signature]</u>	Page 1 of: <u>1</u>
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