

# LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

1445 Paul Bunyan Road, Susanville, CA 96130

Phone: (530) 251-8528 Fax: (530) 251-2668

## Cottage Food Operation Official Inspection Report

DBA/Name: <u>Green Stone Cottage Bakery</u>	Date: <u>3/13/23</u>	Time: <u>9:43 AM</u>
Address: <u>740 Valley Vista Way, Susanville CA</u>	Recheck Date:	
Owner/Operator: <u>Rebecca Dittman</u>	Violation Correction Date:	

Class A  
  Class B  
 Facility #: \_\_\_\_\_  
  Routine  
  Complaint  
  Reinspection  
  Initial Inspection

Violations pose a threat to public health and must be corrected. Uncorrected violations may warrant closure of the Cottage Food Operation (CFO). See reverse side for the California Retail Food Code sections and general requirements that correspond to each violation listed below

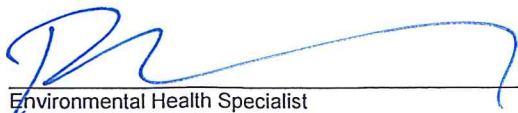
IN – In Compliance    OUT – Out of Compliance    N/A – Not Applicable    N/O – Not Observed

Demonstration of Knowledge	IN	OUT	N/A	N/O	Facility Requirements	IN	OUT	N/A	N/O
1a. Self-certification checklist submitted (Class A)			✓		7a. Adequate storage for food and related equipment	✓			
1b. Food processor course complete				✓	7b. Food preparation occurs in private kitchen of CFO	✓			
<b>Employee Health &amp; Hygiene Practices</b>					7c. CFO located in private dwelling /operator residence				
2a. No ill employees or workers				✓	<b>Labeling</b>				
2b. No smoking in CFO	✓				8a. "Made in a Home Kitchen" on package	✓			
2c. Employees shall not contaminate food				✓	8b. Common name of product on package	✓			
<b>Prevent Contamination by Hands</b>					8c. Name of CFO on package	✓			
3a. Hand washing station stocked and available	✓				8d. Ingredients listed on package	✓			
3b. Hands washed prior to food preparation	✓				8e. Registration or permit number on package			✓	
3c. Proper glove use				✓	<b>Vermin</b>				
<b>Approved food item</b>					9. No rodents, insects or animals within CFO	✓			
4. Food prepared from approved food list only	✓				<b>Compliance and Enforcement</b>				
<b>Water</b>					10a. CFO operating with valid permit or registration				✓
5. Potable water source	✓				10b. Approved direct sales to consumers	✓			
<b>Protection from Contamination</b>					10c. Approved indirect sales in county of origin	✓			
6a. Food free from contamination and adulteration				✓	10d. Approved number of employees	✓			
6b. Kitchen equipment and utensils clean and in good repair	✓				10e. Meets gross sales requirements	✓			
6c. Food contact surfaces are cleaned and sanitized	✓				<b>Other:</b>				
6e. No infants, small children, or pets in kitchen during CFO hours	✓								

H<sub>2</sub>O Temp: 120°F - ok

Refrigeration: 39°F - ok

"Approved to operate as CFO Class B"

  
 Environmental Health Specialist

  
 Received By: