

# LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

1445 Paul Bunyan Road, Susanville, CA 96130

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

*Jan's*

## Cottage Food Operation Official Inspection Report

DBA/Name: <i>Sierra Gold English Toffee</i>	Date: <i>10/11/22</i>	Time: <i>10:07 AM</i>
Address: <i>460-105 Lakeside Rd Jonesville CA</i>	Recheck Date:	
Owner/Operator: <i>Janet Sanderson</i>	Violation Correction Date:	

Class A  
  Class B  
 Facility #: *113*  
  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)				<input checked="" type="checkbox"/>	7a. Adequate storage for food and related equipment	<input checked="" type="checkbox"/>			
1b. Food processor course complete			<input checked="" type="checkbox"/>		7b. Food preparation occurs in private kitchen of CFO	<input checked="" type="checkbox"/>			
<b>Employee Health &amp; Hygiene Practices</b>					7c. CFO located in private dwelling /operator residence				
2a. No ill employees or workers	<input checked="" type="checkbox"/>				<b>Labeling</b>				
2b. No smoking in CFO	<input checked="" type="checkbox"/>				8a. "Made in a Home Kitchen" on package	<input checked="" type="checkbox"/>			
2c. Employees shall not contaminate food	<input checked="" type="checkbox"/>				8b. Common name of product on package	<input checked="" type="checkbox"/>			
<b>Prevent Contamination by Hands</b>					8c. Name of CFO on package	<input checked="" type="checkbox"/>			
3a. Hand washing station stocked and available	<input checked="" type="checkbox"/>				8d. Ingredients listed on package	<input checked="" type="checkbox"/>			
3b. Hands washed prior to food preparation	<input checked="" type="checkbox"/>				8e. Registration or permit number on package			<input checked="" type="checkbox"/>	
3c. Proper glove use				<input checked="" type="checkbox"/>	<b>Vermin</b>				
<b>Approved food item</b>					9. No rodents, insects or animals within CFO	<input checked="" type="checkbox"/>			
4. Food prepared from approved food list only	<input checked="" type="checkbox"/>				<b>Compliance and Enforcement</b>				
<b>Water</b>					10a. CFO operating with valid permit or registration				<input checked="" type="checkbox"/>
5. Potable water source	<input checked="" type="checkbox"/>				10b. Approved direct sales to consumers	<input checked="" type="checkbox"/>			
<b>Protection from Contamination</b>					10c. Approved indirect sales in county of origin	<input checked="" type="checkbox"/>			
6a. Food free from contamination and adulteration	<input checked="" type="checkbox"/>				10d. Approved number of employees	<input checked="" type="checkbox"/>			
6b. Kitchen equipment and utensils clean and in good repair	<input checked="" type="checkbox"/>				10e. Meets gross sales requirements	<input checked="" type="checkbox"/>			
6c. Food contact surfaces are cleaned and sanitized	<input checked="" type="checkbox"/>				<b>Other:</b>				
6e. No infants, small children, or pets in kitchen during CFO hours				<input checked="" type="checkbox"/>					

"No violations noted at time of inspection"

Facility approved to operate as CFO "Class B"

  
 Environmental Health Specialist

*Janet Sanderson*  
 Received By: