

# LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

445 Paul Bunyan Road, Susanville, CA 96150  
 Phone: (530) 251-8528 Fax: (530) 251-2668

## Cottage Food Operation Official Inspection Report

DBA/Name: <u>Jefferson Coffee <del>Company</del> Co.</u>	Date: <u>2-7-19</u>	Time: <u>11:20</u>
Address: <u>462-315 Jackpot Lane</u>	Recheck Date:	
Owner/Operator: <u>Joseph Sturgeon</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

	IN	OUT	N/A	N/O		IN	OUT	N/A	N/O
<b>Demonstration of Knowledge</b>					<b>Facility Requirements</b>				
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>					<b>Labeling</b>				
2a. No ill employees or workers	✓				7c. CFO located in private dwelling /operator residence	✓			
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>					<b>Vermin</b>				
3a. Hand washing station stocked and available	✓				9. No rodents, insects or animals within CFO	✓			
3b. Hands washed prior to food preparation	✓				<b>Compliance and Enforcement</b>				
3c. Proper glove use			✓		10a. CFO operating with valid permit or registration				✓
<b>Approved food item</b>					<b>Other:</b>				
4. Food prepared from approved food list only	✓				10b. Approved direct sales to consumers	✓			✓
<b>Water</b>					10c. Approved indirect sales in county of origin	✓			
5. Potable water source	✓				10d. Approved number of employees	✓			
<b>Protection from Contamination</b>					10e. Meets gross sales requirements	✓			✓
6a. Food free from contamination and adulteration	✓								
6b. Kitchen equipment and utensils clean and in good repair	✓								
6c. Food contact surfaces are cleaned and sanitized	✓								
6e. No infants, small children, or pets in kitchen during CFO hours	✓								

(7a) Provide separate area for storage of cottage food products from home items.  
Hot water 135°F - OK