



LASSE 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>Coventry Gardens</u>	DATE: <u>11/13/18</u>	TIME: <u>10</u>
ADDRESS: <u>463-4751 Bundy, Westwood</u>	RECHECK DATE:	
OWNER/OPERATOR: <u>Alan</u>	VIOLATION CORRECTION DATE:	

See reverse side for the California Retail Food Code sections and general requirements that correspond to each violation listed below

DEMONSTRATION OF KNOWLEDGE	MAJ	MIN	ROUTINE ( ) REINSPECTION ( ) COMPLAINT ( ) EVENT ( ) OTHER <u>2 per open</u>	OUT
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
1. Food safety certification Exp. Date:			20. Approved thawing methods used, frozen food maintained frozen	
1A. Food Handler Cards obtained and records on site			21. Food separated and protected	
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			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	
<b>PROTECTION FROM CONTAMINATION</b>			<b>PHYSICAL FACILITIES</b>	
12. Food condition, cross contamination, no re-service			32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities	
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, Consumer Advisory			35. Facility cleanliness, non-food item storage, vermin-proofing	
15. Specialized food handling			36. Floor, 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. Signs posted	
<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, permit suspension	
19. Person in charge present and performs duties			42. Other	

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

Hot water 125°F OK, Dish wash final 160°F OK  
Home style freezer 0°F OK, Victory Refrig. 40°F OK

Someone at the facility needs the Manager certificate in 60 days. All food handlers must obtain food handler card in 30 days of hire

Approved to open

R.E.H.S. <u>Alan Coppen</u>	RECEIVED BY: <u>Linda Hart</u>	Page 1 of: _____
-----------------------------	--------------------------------	------------------

Statefoodsafty.com