

County of Tehama
Department of Environmental Health
633 Washington St., Rm 36
Red Bluff CA 96080
Phone # (530) 527-8020
www.co.tehama.ca.us

OFFICIAL FOOD INSPECTION REPORT



Tim Potanovic, REHS - Director

Facility Name	: LASSEN MINERAL LODGE RESTAURANT/BAR	Owner	: JIM & BETH GLENN
Site Address	: HWY 36E	Owner Address	: PO BOX 160
Facility ID	: FA0001206	Inspector	: EE0000015 - Jenna Longchamps
Record ID	: PR0002092	Inspector Phone	: Not Specified
License/Permit Number	: PT0002182	Program:	: 1623 - Restaurant <2000 Sq. Feet
Person in Charge	:		:
Inspection Date	: 7/16/2019	Total Inspection Time	: 90 min.
Inspection Number	: DA0006979	Result	: 03 - Minor Violations
Purpose of Inspection	: 102 - Routine Inspection		

An inspection of your property revealed the following violations. Please note the date for reinspection. Thank you for your cooperation.

Inspection Violations

HANDWASHING AND TOILET FACILITIES MUST BE AVAILABLE WITH CORRECT SIGNAGE - 16 47

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)).

Corrective Description:

Inspector Comments:

Please provide employee handwashing signs in all restrooms.

FACILITY SHALL BE KEPT CLEAN AT ALL TIMES - 16 44

"Comply by Date" Not
Specified

Not In Compliance

Violation Description:

The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)

Corrective Description:

Inspector Comments:

All unnecessary equipment and supplies that not related to or used for food prep/kitchen use need be REMOVED; THIS IS A REPEAT VIOLATION.

Back door open, allowing excessive flies into kitchen; If door needs to be open, a well fitting, vermin proof screen door must be provided.

Overall Inspection Comments

Received By: _____

Date _____

Jenna Longchamps

Date _____