



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Feather River Academy Permit Holder: Jeff Holland  
 Address: 1895 Lassen Blvd City: Yuba City Zip: 95993 Phone: \_\_\_\_\_  
 Computer #: 161691

Initial  Routine  Re-inspection  Complaint  Complaint Re-inspection  Consultation  Construction  Change of Ownership

Unmarked Items = In Compliance, Not observed, or Not Applicable

COS = Corrected on Site MAJ = Major Violation MIN = Minor Violation (see reverse side for California code section)

~~Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.~~

RISK FACTOR INTERVENTIONS				APPROVED RETAIL PRACTICES	
DEMONSTRATION OF KNOWLEDGE	COS	MAJ	MIN	SUPERVISION	MIN
1. Demonstration of knowledge; food safety certification				24. Person in charge present and performs duties	
Food Safety Cert Name: <u>Ronald Fagan</u> Exp. Date: <u>8-7-18</u>				<del>PERSONAL CLEANLINESS</del>	
<del>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</del>				25. Personal cleanliness and hair restraints	
2. Communicable disease; reporting, restrictions & exclusion				<del>GENERAL FOOD SAFETY REQUIREMENTS</del>	
3. No discharge from eyes, nose, or mouth; no open wounds				26. Approved thawing methods used, frozen food	
4. Proper eating, tasting, drinking or tobacco use				27. Food separated and protected	
<del>PREVENTING CONTAMINATION BY HANDS</del>				28. Washing fruits and vegetables	
5. Hands clean and properly washed; gloves used properly				29. Toxic substances properly identified, stored, used	
6. Adequate handwashing facilities supplied & accessible				<del>FOOD STORAGE/DISPLAY/SERVICE</del>	
<del>TIME AND TEMPERATURE RELATIONSHIPS</del>				30. Food storage; food storage containers identified	
7. Proper hot and cold holding temperatures				31. Consumer self-service	
8. Time as a public health control; procedures & records				32. Food properly labeled & honestly presented	
9. Proper cooling methods				<del>EQUIPMENT/UTENSILS/LINENS</del>	
10. Proper cooking time & temperatures				33. Nonfood contact surfaces clean	
11. Proper reheating procedures for hot holding				34. Warewashing facilities: installed, maintained, used; test strips	
<del>PROTECTION FROM CONTAMINATION</del>				35. Equipment/Utensils approved; installed; clean; good repair, capacity	
12. Returned and reservice of food				36. Equipment, utensils and linens: storage and use	
13. Food in good condition: safe and unadulterated				37. Vending machines	
14a. Food contact surfaces: clean and sanitized				38. Adequate ventilation and lighting; designated areas, use	
14b. Proper warewashing and sanitizing procedures				39. Thermometers provided and accurate	
Sanitizer Type: <input checked="" type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input type="checkbox"/> Other				Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia	
Sanitizer Concentration (ppm): <u>none</u>				Sanitizer Concentration (ppm):	
<del>FOOD FROM APPROVED SOURCES</del>				<del>PHYSICAL FACILITIES</del>	
15. Food obtained from approved source				41. Plumbing: proper backflow devices	
16. Compliance with shellstock tags, condition, display				42. Garbage and refuse properly disposed; facilities maintained	
17. Compliance with Gulf oyster regulations				43. Toilet facilities: properly constructed, supplied, cleaned	
<del>CONFORMANCE WITH APPROVED PROCEDURES</del>				44a. Premises kept free of debris and unnecessary equipment	
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44b. Appropriate use of equipment	
<del>CONSUMER ADVISORY</del>				44c. Janitorial area, provided maintained, and kept clean	
19. Raw, undercooked, and confectionary containing alcohol foods				44d. Employee personal items stored in approved location	
<del>HIGHLY SUSCEPTIBLE POPULATIONS</del>				44e. Facility is equipped to prevent vermin entrance/harborage	
20. Licensed health care facilities/public & private schools; prohibited foods not offered				<del>PERMANENT FOOD FACILITIES</del>	
<del>WATER/HOT WATER</del>				45. Floor walls and ceilings: built, maintained, and clean	
Ware Sink Temp <u>&gt; 170</u> °F Hand Sink Temp <u>&gt; 108</u> °F				46. No unapproved private homes/living or sleeping quarters	
<del>LIQUID WASTE DISPOSAL</del>				<del>SIGNS/REQUIREMENTS</del>	
22. Sewage and wastewater properly disposed				47. Signs posted; last inspection report available	
<del>VERMIN</del>				<del>COMPLIANCE &amp; ENFORCEMENT</del>	
23. No rodents, insects, birds, or animals				48. Plan Review	
				49. Permits Available <u>none</u> <u>12-1-16</u>	
				50. Impoundment	
				51. Permit Suspension	
				52. Other	
				<del>NON-PERMANENT FOOD FACILITIES</del>	
				53. Mobile Food Facilities	
				54. Temporary Food Facilities	



SUTTER COUNTY ENVIRONMENTAL HEALTH DIVISION  
 DEVELOPMENT SERVICES DEPARTMENT  
 1130 Civic Center Boulevard, Suite A  
 Yuba City, CA 95993  
 Ph# (530) 822-7400 Fax# (530) 822-7220

Date 5-11-16  
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ITEM/LOCATION	TEMP.	ITEM/LOCATION	TEMP.
<u>Refr.</u>	<u>30-36</u>		

OBSERVATIONS AND CORRECTIVE ACTIONS

⑥ Auto soap machines are stocked, but not dispensing. Fix/repair automatic soap machines.

NOTE: Food is delivered from River Valley High School.  
 Food is served on disposable styrofoam plates and disposable utensils.  
 → Repair sanitizer hose on dishwasher to dispense 50 ppm chlorine solution w/when reusable utensils or kitchen tools are used again.

No other violations noted.

Owner/Operator: Russ J Title: Attendance Officer REHS: [Signature]