



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 6.6.17
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RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Econo Lodge Permit Holder: _____
 Address: 730 N. Paloma City: Y.C. Zip: _____ Phone: _____
 Computer #: _____

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			X	24. Person in charge present and performs duties			
Food Safety Cert Name: <u>Not available</u> Exp. Date: _____				PERSONAL CLEANLINESS			
EMPLOYEE HEALTH & HYGIENIC PRACTICES				25. Personal cleanliness and hair restraints			
2. Communicable disease; reporting, restrictions & exclusion				GENERAL FOOD SAFETY REQUIREMENTS			
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			
PREVENTING CONTAMINATION BY HANDS				28. Washing fruits and vegetables			
5. Hands clean and properly washed; gloves used properly		X		29. Toxic substances properly identified, stored, used			
6. Adequate handwashing facilities supplied & accessible				FOOD STORAGE/DISPLAY/SERVICE			
TIME AND TEMPERATURE RELATIONSHIPS				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				EQUIPMENT/UTENSILS/LINENS			
10. Proper cooking time & temperatures				33. Nonfood contact surfaces clean		X	
11. Proper reheating procedures for hot holding				34. Warewashing facilities: installed, maintained, used; test strips			
PROTECTION FROM CONTAMINATION				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		X		39. Thermometers provided and accurate			
Sanitizer Type: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary Ammonia <input type="checkbox"/> Hot Water <input checked="" type="checkbox"/> Other				40. Wiping cloths: properly used and stored			
Sanitizer Concentration (ppm): _____				PHYSICAL FACILITIES			
FOOD FROM APPROVED SOURCES				41. Plumbing: proper backflow devices			
15. Food obtained from approved source				42. Garbage and refuse properly disposed; facilities maintained			
16. Compliance with shellstock tags, condition, display				43. Toilet facilities: properly constructed, supplied, cleaned			
17. Compliance with Gulf oyster regulations				44a. Premises kept free of debris and unnecessary equipment			
CONFORMANCE WITH APPROVED PROCEDURES				44b. Appropriate use of equipment			
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				44c. Janitorial area, provided maintained, and kept clean			
CONSUMER ADVISORY				44d. Employee personal items stored in approved location			
19. Raw, undercooked, and confectionary containing alcohol foods				44e. Facility is equipped to prevent vermin entrance/harborage			
HIGHLY SUSCEPTIBLE POPULATIONS				PERMANENT FOOD FACILITIES			
20. Licensed health care facilities/public & private schools; prohibited foods not offered				45. Floor walls and ceilings: built, maintained, and clean		X	
WATER/HOT WATER				46. No unapproved private homes/living or sleeping quarters			
Ware Sink Temp <u>120</u> °F Hand Sink Temp <u>100</u> °F				SIGNS/REQUIREMENTS			
LIQUID WASTE DISPOSAL				47. Signs posted; last inspection report available			
22. Sewage and wastewater properly disposed				COMPLIANCE & ENFORCEMENT			
VERMIN				48. Plan Review			
23. No rodents, insects, birds, or animals		X		49. Permits Available			
				50. Impoundment			
				51. Permit Suspension			
				52. Other			
				NON-PERMANENT FOOD FACILITIES			
				53. Mobile Food Facilities			
				54. Temporary Food Facilities			

Owner/Operator: _____ Title: GENERAL Manager REHS: Kimberly Hunt Form UH 10/2/13



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 Address: 730 N Palora City: Y.C.

OBSERVATIONS AND CORRECTIVE ACTIONS

6- NO soap or paper towels at hand sink in kitchen area. Provide in sanitary dispensers.
 Note: Napkins placed in sanitary dispensers but paper towels that properly fit dispenser must be provided.

14- Food handler in process of cleaning utensils washing in soap/detergent and then placing in sanitizer. Proper utensil cleaning procedure is wash/rinse/sanitize.

Food handler poured chlorox... on basin (approximately 3/4-1C). Two - three capfuls are all that is usually needed to provide required 100ppm chlorine sanitizer (800ppm+) ^{during inspection}
 Provide sanitizer testing strips and use daily to ensure 100ppm sanitizer.

Owner/Operator Init:

REHS Init:



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DBA: Acorn Lodge
 Address: Paloma City: Y.C.

OBSERVATIONS AND CORRECTIVE ACTIONS
23 - A few dead cock roaches observed in kitchen and cabinets at customer self-service counter. Abate immediately.
33 - Clean inside and outside of cabinets to remove food debris and sticky residues. Seal gaps between wall / cabinets where needed. Replace damaged wood on bottom of cabinets as needed to be smooth and easily cleanable.
45 - Cabinet drawers and some doors screwed shut making it difficult to clean and monitor for the vermin. Remove screws, clean and seal gaps as needed in unused cabinet sections. Monitor for cockroach activity.

Owner/Operator Init: [Signature]

REHS Init: [Signature]



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DBA: Econo Lodge
Pelona City: Y.C.
 Address: _____

OBSERVATIONS AND CORRECTIVE ACTIONS
45 - Boxes stacked directly on floor in kitchen. Store off floor (at least 6 inches) on approved shelving to facilitate cleaning and to monitor for vermin. Recommend recycling cardboard on arrival at facility as "tebes" in cardboard can harbor cockroach egg sacs and nymphs.
1 - Provide at least one manager in food safety certificate and food handlers cards for rest of food handlers.

Owner/Operator Init: [Signature]

REHS Init: [Signature]