



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Lee's Canton Restaurant
 Address: 511 Reeves Avenue City: Yuba City

Re-inspection

OBSERVATIONS AND CORRECTIVE ACTIONS
- Handsink paper towel dispenser is stocked.
- Hot water at utensil sink at $\geq 120^{\circ}\text{F}$.
⑥ Repair dripping faucet at kitchen handsink and keep handsink clear of of items/utensils.
⑬ Food handler handling raw meat reached into can of flour left out at room temperature. Keep foods such as the flour that has been in direct contact with blood/potentially hazardous food in the refrigerator between uses to be maintained at $\leq 41^{\circ}\text{F}$. Discontinue use of tin cans; use only food-grade, easily cleanable, smooth, non-absorbent containers for food storage.
- Continually maintain/clean equipment, floors, walls to prevent food debris/residue accumulation and formation of odors.
- Continue to address violations on routine inspection report.
Green placard issued.

Owner/Operator Init: SH

REHS Init: JR