



RETAIL FOOD FACILITY INSPECTION REPORT

DBA: Smoke Haven
 Address: 1540 Butte House City: YC

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: _____ Exp. Date: _____ | | | | PERSONAL CLEANLINESS | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | GENERAL FOOD SAFETY REQUIREMENTS | |
| 2. Communicable disease; reporting, restrictions & exclusion | | | | 25. Personal cleanliness and hair restraints | |
| 3. No discharge from eyes, nose, or mouth; no open wounds | | | | FOOD STORAGE/DISPLAY/SERVICE | |
| 4. Proper eating, tasting, drinking or tobacco use | | | | 26. Approved thawing methods used, frozen food | |
| PREVENTING CONTAMINATION BY HANDS | | | | 27. Food separated and protected | |
| 5. Hands clean and properly washed; gloves used properly | | | | 28. Washing fruits and vegetables | |
| 6. Adequate handwashing facilities supplied & accessible | | | | 29. Toxic substances properly identified, stored, used | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | EQUIPMENT/UTENSILS/LINENS | |
| 7. Proper hot and cold holding temperatures | | | | 30. Food storage; food storage containers identified | |
| 8. Time as a public health control; procedures & records | | | | 31. Consumer self-service | |
| 9. Proper cooling methods | | | | 32. Food properly labeled & honestly presented | |
| 10. Proper cooking time & temperatures | | | | PHYSICAL FACILITIES | |
| 11. Proper reheating procedures for hot holding | | | | 33. Nonfood contact surfaces clean | |
| PROTECTION FROM CONTAMINATION | | | | 34. Warewashing facilities: installed, maintained, used; test strips | |
| 12. Returned and reservice of food | | | | 35. Equipment/Utensils approved; installed; clean; good repair, capacity | |
| 13. Food in good condition: safe and unadulterated | | | | 36. Equipment, utensils and linens: storage and use | |
| 14a. Food contact surfaces: clean and sanitized | | | | 37. Vending machines | |
| 14b. Proper warewashing and sanitizing procedures | | | | 38. Adequate ventilation and lighting, designated areas, use | |
| FOOD FROM APPROVED SOURCES | | | | 39. Thermometers provided and accurate | |
| 15. Food obtained from approved source | | | | 40. Wiping cloths: properly used and stored | |
| 16. Compliance with shellstock tags, condition, display | | | | CONFORMANCE WITH APPROVED PROCEDURES | |
| 17. Compliance with Gulf oyster regulations | | | | 41. Plumbing: proper backflow devices | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | 42. Garbage and refuse properly disposed; facilities maintained | |
| 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | | 43. Toilet facilities: properly constructed, supplied, cleaned | |
| CONSUMER ADVISORY | | | | 44a. Premises kept free of debris and unnecessary equipment | |
| 19. Raw, undercooked, and confectionary containing alcohol foods | | | | 44b. Appropriate use of equipment | |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | 44c. Janitorial area, provided maintained, and kept clean | |
| 20. Licensed health care facilities/public & private schools; prohibited foods not offered | | | | 44d. Employee personal items stored in approved location | |
| WATER/HOT WATER | | | | 44e. Facility is equipped to prevent vermin entrance/harborage | |
| 21. Adequate hot & cold water provided | | | | PERMANENT FOOD FACILITIES | |
| LIQUID WASTE DISPOSAL | | | | 45. Floor walls and ceilings: built, maintained, and clean | |
| 22. Sewage and wastewater properly disposed | | | | 46. No unapproved private homes/living or sleeping quarters | |
| VERMIN | | | | SIGNS/REQUIREMENTS | |
| 23. No rodents, insects, birds, or animals | | | | 47. Signs posted; last inspection report available | |
| | | | | COMPLIANCE & ENFORCEMENT | |
| | | | | 48. Plan Review | |
| | | | | 49. Permits Available | |
| | | | | 50. Impoundment | |
| | | | | 51. Permit Suspension | |
| | | | | 52. Other | |

6-10 Paper towels at hand sink. Paper towels available and provided during inspection.
Hand Squeeze container soap on hand sink. Place in available sanitary dispenser.

Owner/Operator Randy

REHS: KMA Form Updated 07/21/17
 Food Facility Inspection Report Forms_updated 7-2017.xls

SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)
2. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. (113949.5) The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950, 113950A, 113973A))
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)
4. No employees shall eat, drink, or smoke in any work area. (113977)
5. Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods; after touching body parts; after using toilet room; or any time when contamination may occur. (113982, 113983, 113984, 113985, 113986, 113987 (b)-(d))
6. Handwashing soap and towels or drying devices shall be provided in dispensers; dispensers shall be maintained in good repair. (113983.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113983, 113983.1, 114007.1)
7. Potentially hazardous food items shall be held at or below 41/45°F or at or above 135°F. (113998, 113998A, 114007, 114033A))
8. When time or temperature control is used as a public health control, records and documentation must be maintained (14000)
9. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)
10. Cooked, potentially hazardous food, shall be heated to 165°F for 15 sec. Potentially hazardous food, shall be heated to 165°F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Potentially hazardous food, shall be heated to 165°F. Other temperature requirements may apply. (114004, 114005, 114010)
11. Any potentially hazardous food cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114015)
12. No unpackaged food that has been served shall be re-served or used for human consumption. (114070)
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it injurious to health. (113967, 113976, 113980, 113988, 113999, 114025, 114254(c), 114254(d))
14. All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114039.1, 114039A, 114039B, 114101 (b)-(d), 114105, 114109, 114111, 114113, 114115 (b, d), 114117, 114252(b), 114252.1)
15. All food shall be obtained from an approved source. (113980, 114021-114021.1, 114041)
16. Shellstock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)
17. Comply with Gulf Oyster Warning Seasonal Requirements. (The 17 CA Code of Regulations §13872, CA Code Section 113707)
18. HACCP Plans in 114119.2, 114119.3) A written document that describes the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (114057, 114057.1)
19. Ready-to-eat food containing undercooked food or raw egg and unpickled fermented food containing undercooked food or raw egg and unpickled fermented food. (114071, 114072, 114093, 114093.1)
20. Prohibited foods may not be offered in licensed health care facilities and private schools. (114093)
21. An adequate, pressurized, potable supply of hot water and cold water shall be provided at all times. (113983(c), 114099.2(b), 114101(a), 114108, 114119, 114122, 114125, 114125.1, 114125.2)
22. All liquid waste must drain to an approved fully functioning sewage disposal system. (114177)
23. All food contact surfaces of utensils and equipment shall be clean. (114115 (c))
24. Food facilities that prepare food shall be equipped with handwashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114087(f), 114099, 114099A, 114099B, 114099C, 114101(a), 114101(b), 114101(c), 114101(d), 114101(e), 114101(f), 114101(g), 114101(h), 114101(i), 114101(j), 114101(k), 114101(l), 114101(m), 114101(n), 114101(o), 114101(p), 114101(q), 114101(r), 114101(s), 114101(t), 114101(u), 114101(v), 114101(w), 114101(x), 114101(y), 114101(z), 114102, 114103, 114104, 114105, 114106, 114107, 114108, 114109, 114110, 114111, 114112, 114113, 114114, 114115, 114116, 114117, 114118, 114119, 114120, 114121, 114122, 114123, 114124, 114125, 114126, 114127, 114128, 114129, 114130, 114131, 114132, 114133, 114134, 114135, 114136, 114137, 114138, 114139, 114140, 114141, 114142, 114143, 114144, 114145, 114146, 114147, 114148, 114149, 114150, 114151, 114152, 114153, 114154, 114155, 114156, 114157, 114158, 114159, 114160, 114161, 114162, 114163, 114164, 114165, 114166, 114167, 114168, 114169, 114170, 114171, 114172, 114173, 114174, 114175, 114176, 114177, 114178, 114179, 114180, 114181, 114182, 114183, 114184, 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49. A food facility shall not be open for business without a valid permit. (114067(a), (a), (114337)
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in violation. (114333)
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114409)