LASSEN COUNTY ENVIRONMENTAL HEALTH DIVISION

707 Nevada Street Suite 5, Susanville, CA 96130 Phone: (530) 251-8269 Fax: (530) 251-8373

Cottage Food Operation Official Inspection Report

DBA/Name: Aunt Melindais Date: 12/8/23 Time: 10:00 and											am	
Address: 440 N. Fairfield Ave Susanville CA Recheck Date:												
Owner/Operator: Melinda Rose Lake Violation Correction Date:												
□ Class A □ Class B Facility #: 142 Nouti						Routine	utine □ Complaint □ Reinspection □ Initial Inspection					
Violations pose a threat to public health and must be	corre	cted. L	Incorre	cted v	iolat	tions ma	y warrant closure of the Cottage Food Ope	ration	(CFO)	. See re	verse	
side for the California Retail Food Code sections and general requirements that correspond to each violation listed below IN – In Compliance OUT – Out of Compliance N/A – Not Applicable N/O– Not Observed												
	N/A —	OUT	N/A	N/O)— N	1000		1	OUT	N//0	1110	
Demonstration of Knowledge 1a. Self-certification checklist submitted (Class A)	1114	001	·V	IN/O	1		y Requirements	IN	OUT	N/A	N/O	
	1		V		1		equate storage for food and related uipment	V				
1b. Food processor course complete	V		tail Val	Figure 1 and	1				,			
Employee Health & Hygiene Practices	/				-		od preparation occurs in private kitchen CFO	\vee				
2a. No ill employees or workers 2b. No smoking in CFO		/		./			9400 000	0				
2c. Employees shall not contaminate food	-/			~	-		O located in private dwelling /operator	V				
Prevent Contamination by Hands	_		0.000	DOM:	1	Labeli		S Louis			in charges.	
3a. Hand washing station stocked and available	/	/			1		ade in a Home Kitchen" on package	1			P. (2.12)	
3b. Hands washed prior to food preparation	1				1		ommon name of product on package	1				
3c. Proper glove use					1		me of CFO on package					
	~	1000	P. 1. 2. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.						1			
Approved food item	/						gredients listed on package					
4. Food prepared from approved food list only	V			p ly Savje		Total Control	egistration or permit number on package					
Water	. /	r	e du s			Vermi		1				
5. Potable water source	V			SECURE			rodents, insects or animals within CFO	~	CARDINI			
Protection from Contamination	DISCOSE!						liance and Enforcement					
6a. Food free from contamination and adulteration	\checkmark					registr		V				
6b. Kitchen equipment and utensils clean and in							approved direct sales to consumers	V	^			
good repair						2020000 000 000	pproved indirect sales in county of origin	V	~			
6c. Food contact surfaces are cleaned and	V						approved number of employees					
sanitized					1		leets gross sales requirements				/	
6e. No infants, small children, or pets in kitchen				. /		Other:						
during CFO hours						7.5						
1/20 Terp: 1200P-ok												
05	0						8					
Restigator: 400K, France: 80K -OK												
,												
Kitchen in back of he	100	0 00 4	1 -	C.	r	CF	0 .06					
THE PACE OF THE		Mon		-10	*							
No violations at time	ſ							-				
No violations at time	OF	il	spect	מטר								
			-									

Environmental Health Specialist

Received By:

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