

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: <u>Janis Sierra Gold English Toffee</u>	Date: <u>1/31/24</u>	Time: <u>10:10 am</u>
Address: <u>460-105 Lakecrest Rd, Janesville CA</u>	Recheck Date:	
Owner/Operator: <u>Janet Sanderson</u>	Violation Correction Date:	

<input type="checkbox"/> Class A <input checked="" type="checkbox"/> Class B	Facility #: <u>113</u>	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Complaint <input type="checkbox"/> Reinspection <input type="checkbox"/> Initial Inspection
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Violations pose a threat to public health and must be corrected. Uncorrected violations may warrant closure of the Cottage Food Operation (CFO). See reverse 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

	IN	OUT	N/A	N/O		IN	OUT	N/A	N/O
Demonstration of Knowledge					Facility Requirements				
1a. Self-certification checklist submitted (Class A)			<input checked="" type="checkbox"/>		7a. Adequate storage for food and related equipment	<input checked="" type="checkbox"/>			
1b. Food processor course complete	<input checked="" type="checkbox"/>				7b. Food preparation occurs in private kitchen of CFO	<input checked="" type="checkbox"/>			
Employee Health & Hygiene Practices					7c. CFO located in private dwelling /operator residence				
2a. No ill employees or workers	<input checked="" type="checkbox"/>				Labeling				
2b. No smoking in CFO	<input checked="" type="checkbox"/>				8a. "Made in a Home Kitchen" on package	<input checked="" type="checkbox"/>			
2c. Employees shall not contaminate food	<input checked="" type="checkbox"/>				8b. Common name of product on package	<input checked="" type="checkbox"/>			
Prevent Contamination by Hands					8c. Name of CFO on package				
3a. Hand washing station stocked and available	<input checked="" type="checkbox"/>				8d. Ingredients listed on package	<input checked="" type="checkbox"/>			
3b. Hands washed prior to food preparation	<input checked="" type="checkbox"/>				8e. Registration or permit number on package	<input checked="" type="checkbox"/>			
3c. Proper glove use				<input checked="" type="checkbox"/>	Vermin				
Approved food item					9. No rodents, insects or animals within CFO				
4. Food prepared from approved food list only	<input checked="" type="checkbox"/>				Compliance and Enforcement				
Water					10a. CFO operating with valid permit or registration				
5. Potable water source	<input checked="" type="checkbox"/>				10b. Approved direct sales to consumers	<input checked="" type="checkbox"/>			
Protection from Contamination					10c. Approved indirect sales in county of origin				
6a. Food free from contamination and adulteration	<input checked="" type="checkbox"/>				10d. Approved number of employees	<input checked="" type="checkbox"/>			
6b. Kitchen equipment and utensils clean and in good repair	<input checked="" type="checkbox"/>				10e. Meets gross sales requirements				<input checked="" type="checkbox"/>
6c. Food contact surfaces are cleaned and sanitized	<input checked="" type="checkbox"/>				Other:				
6e. No infants, small children, or pets in kitchen during CFO hours				<input checked="" type="checkbox"/>					

<u>Hot Temp: 124°F</u>
<u>"No violations noted at time of inspection"</u>

Environmental Health Specialist

Received By:

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