

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>Carbivore</u>	Date: <u>3/21/24</u>	Time: <u>1007</u>
Address: <u>707-890 Pine St. Susanville</u>	Recheck Date:	
Owner/Operator: <u>Erin Ward</u>	Violation Correction Date:	

<input type="checkbox"/> Class A <input checked="" type="checkbox"/> Class B Facility #:	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Complaint <input type="checkbox"/> Reinspection <input type="checkbox"/> Initial Inspection
---	--

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

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

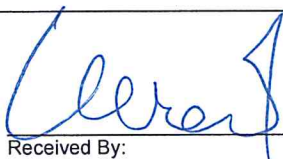
10a. Permit fee for 2024 needs to be paid. Invoice provided at time of inspection.

Refrigerator: 40.5°F (H) 41.5°F

Kitchen sink: 116.5°F (OK)

Tp Type B CFO approved to continue operation,


Environmental Health Specialist


Received By: