

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: E8 RANCH BAKE HOUSE	Date: 8/31/23	Time: 1:42pm
Address: 4672095 LAMBERT LN, STANDISH CA	Recheck Date:	
Owner/Operator: CARRI ESTABROOK	Violation Correction Date:	

<input type="checkbox"/> Class A <input checked="" type="checkbox"/> Class B	Facility #: 130	<input type="checkbox"/> Routine <input type="checkbox"/> Complaint <input type="checkbox"/> Reinspection <input checked="" 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

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					Labeling				
2b. No smoking in CFO					8a. "Made in a Home Kitchen" on package				
2c. Employees shall not contaminate food					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									

"No violations noted at time of inspection"

The Cottage Food Operation approved to operate as 'Class B'


 Environmental Health Specialist


 Received By: