



Public Health

Environmental Health Services

RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME COUNTRY STORE		DATE 8/14/2015	REINSPECTION DATE 8/14/2015	PERMIT EXPIRATION
LOCATION 72129 BAKER BL, BAKER, CA 92309			INSPECTOR Sumedha Singh	
MAILING ADDRESS 3960 WILSHIRE BLDV #404 LOS ANGELES, CA 90010			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 025 - PLAN REVIEW	
TIME IN 12:10 PM	TIME OUT 1:05 PM	FACILITY ID FA0001466	RELATED ID SR0069487	PE 1767
			RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
			ACTION: 55 - PLANS APPROVED	

RETAIL FOOD PLAN CHECK - PInCk PEP Minor 0-1,499 SqFt

17K986 Plans - Plan Review Approved

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380

Inspector Comments: Plans are hereby approved for the addition of 2 soft serve machines, topping tables and work table for an existing retail facility.

Description: Thank you for your plan submittal. Plans have been approved with the following corrections. This approval does not constitute authority to violate any provision of the related codes, ordinances, or regulations, nor does it prevent further correction of errors found on the plan or with installation upon field inspection. All construction must conform to these approved plans. Alterations or changes to these plans must have review and written approval by the Plan Check Section of Environmental Health Services prior to construction.

17K031 Construction - Employee Facilities

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Provide lockers for the maximum number of employees per shift. If lockers are unable to accommodate coats and jackets provide a additional coat rack.

Description: Lockers must be installed on six (6) inch high, easily cleanable legs, cantilevered off the wall, or on a minimum four (4) inch high continuously covered curb or platform. L-angle legs are not acceptable.

17K045 Construction - Plan - Mop Rack

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114282

Inspector Comments:

Description: Provide a mop rack in the mop sink area.

17K088 Equipment - General - ANSI

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114130(b)

Inspector Comments: Ensure all equipment is certified by an ANSI accredited agency.

Description: All new and replacement food-related and utensil related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (NSF, ITS, ETL, EPH, UL Sanitation or CSA).

17K151 General Protection - Sneeze Guards

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114130

Inspector Comments: All sneezeguards are subject to final field inspection.

Description: Sneeze guards are subject to field inspection and approval.

17K160 General Protection - Splash Guards - Mop

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Provide at least a 6 foot washable splash guard between the prep sink and the mop sink.

Description: A six (6) foot washable Splash Guard (wall or metal partition) is required between the mop, prep sink(s) and utensil sink(s) (when they are located less than eighteen inches apart).



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17K171 Handwash - Location

Compliance Date: Not Specified

Inspector Comments: Provide an additional hand sink near the warewashing area.

Not In Compliance

Reference - Reference Number - FDA

Description: Handwashing facilities shall be conveniently located within 25 feet of a work station.

17K247 Plans - Submittal - Remodel - Finishes

Compliance Date: Not Specified

Inspector Comments: All existing finishes are subject to final field inspection.

Not In Compliance

Reference - HSC - 114380

Description: Existing finishes are subject to evaluation by this Department. This determination will be made at the time of the preliminary field inspection. Finishes found not to be in compliance with current code requirements will not be accepted.

17K685 Plumbing - General - Air gap

Compliance Date: Not Specified

Inspector Comments: Ensure the waste water from the warewashing sink is indirectly drained into a floor sink.

Not In Compliance

Reference - HSC - 114193(a)

Description: All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink.

17K834 Plans - Submittal - Building & Safety

Compliance Date: Not Specified

Inspector Comments: Ensure plans are submitted to all required agencies.

Not In Compliance

Reference - Reference Number - SBC Policy

Description: Facility is responsible for contacting the local Planning, Building & Safety and Fire Authority for any additional requirements or construction permits prior to beginning work

17K852 Plans - Inspections Required

Compliance Date: Not Specified

Inspector Comments: Please call DEHS at 1.800.442.2283 at least one week in advance to schedule a field inspection.

Not In Compliance

Reference - HSC - 114349

Description: A preliminary inspection shall be done when the floors, walls, and ceiling finishes are complete and the equipment is in place. A final inspection will be needed in order to receive Health Permit approval from this Agency. Health permit approval is required prior to opening the food facility or storing food or beverages. When work on the project has progressed to the point of requiring an inspection, please contact us at least five (5) working days in advance in order to help us accommodate your request.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0