



Understanding the Food Inspection Report

At the conclusion of the inspection, the health inspector will issue a report on the result of their findings. The inspection is conducted under the authority of the California Health & Safety Code (CHSC). The sections we enforce are referred to as the California Retail Food Code (Cal Code of CRFC).

The top portion of the inspection report identifies the facility, inspection type, and the date of the inspection. The body of the inspection is used to identify the food safety violations both "Major" and "Minor".

Items #1 – 23 relate to the five "Food Safety Risk Factors" and have the potential to be considered as "Major Violations. A "Major Violation" is one that poses an imminent health hazard and warrants an immediate closure or correction. Examples of Major Violations include, but not limited to:

1. improper cold & hot holding temperatures,
2. reheating and refrigeration temperatures,
3. sewage disposal problems,
4. food from unapproved sources,
5. rodent and insect infestations,
6. lack of hot water

These violations may not always be considered major. The inspector will make a risk assessment of the observations and determine its status as a "Major or Minor Violation". An example is cold holding of food. Cold holding requires refrigeration to be at or below 41degrees F.

Items # 24 – 51 relate to those violations which are considered as "Minor Violations". A "Minor Violation" is one that does not pose an immediate health hazard, but warrants correction. Minor violations can lead to a major violation if not properly corrected. Examples of "Minor Violations" include, but are not limited to:

1. availability of thermometers,
2. proper supervision,
3. personal cleanliness and hair restraints,
4. cleanliness of floors, walls, and ceiling,
5. signs posted,
6. proper garbage storage and disposal.

At the bottom of the first page of the inspection report is where the name of your Food Safety Certified Employee, the name of the health inspector, date of a re-inspection if needed, and a signature line. The second page is a summary of the inspection results, comments, and corrective measures and interventions. The health inspector will go over the inspection and results prior to the completion of the inspection. This is the time to ask questions and develop an understanding of the violations, corrective measures and public health interventions. If any additional questions arise about the inspection or other food safety issues please feel free to contact the health inspector which can be reached in Auburn at 530-745-2300 and Tahoe at 530-581-6240.