



Health Services Department
Environmental Health Division
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Promoting an Optimal State of Wellness in Lake County

January 30, 2024

Lakeport Yach Club (15 fifth Street in Lakeport, CA)
Mr. Michael Green
1230 Berry Street
Lakeport, CA 95453
lakeportsails@gmail.com

Dear Mr. Geen,

Today a site assessment was performed at the above reference facility. Most of the existing equipment in the facility is or are domestic grade units rather than the required commercial grade units. As per our observations and conversation during the assessment, the following corrections or upgrades are required for the facility to be in compliance with the California Retail Food Code:

General Facility

- The ventilation hood, refrigeration units, stove, and dishwashers are all domestic or residential grade equipment. These units will need to be replaced with commercial grade units.



- A grease trap would need to be installed.
- Self-closure devices shall be installed on all restrooms and exterior doors.
- All holes, cracks and crevices shall be filled to prevent the entry and/or harborage of vermin.
- The floor surfaces in food preparation areas shall be smooth and of a durable and moisture resistant material that is easily cleanable. Floor surfaces shall be coved where the floor meets the wall floor and shall extend continuously up the wall at least four (4") inches forming a minimum three-eighths (3/8") inch radius at the floor/wall junction. The flooring products that are accepted by the Environmental Health Department are quarry tile, certain approved commercial linoleum, and epoxy pour.
- Hot water generation and distribution systems shall be sufficient to meet the peak hot water demands throughout the food facility. In sizing the water heater, the peak hourly demands for all sinks, ware washing machines, etc., are added together to determine the minimum required recovery rate.
- A dedicated hand washing sink needs to be installed in the food processing area. All hand sinks shall be stocked with wall mounted soap and towel dispensers. The hot running water at the hand wash sink must be at least 100° F (degrees Fahrenheit).
- Contact the City of Lakeport Building Department for all plumbing, electrical, construction changes/permit(s), and other requirements. When sheetrock, electrical or plumbing is altered, a building permit is required.
- Provide a Class K fire extinguisher and a first aid kit.
- Provide a menu.

Janitorial Sink

- Provide a designated janitorial sink to be used for general cleaning purposes and for the disposal of mop waste water.
- The janitorial sink must have a backflow prevention device and the faucet must be able to provide both hot and cold running water through one faucet head. The hot running water must be at least a minimum of 120° F (degrees Fahrenheit).
- A mop rack or broom clips shall be installed to facilitate air drying of wet mops.

Kitchen/Preparation Area

- Provide a three-compartment ware washing sink with two integral drain boards. Tub compartments shall be large enough to accommodate immersion of the largest piece of equipment and utensils. The hot running water must be at least a minimum of 120° F (degrees Fahrenheit).
- Install a preparation/veggie sink with an integral drain board and with minimum tub dimensions of 18" x 18" by 12" deep.
- The preparation sink and the 3-compartment sink shall be plumbed to the sewer via an indirect connection with a minimum one inch (1") air gap.

Equipment Standard

- All food-related and utensil-related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program or National Safety Council (NSF) rated.

Storage



- Adequate and suitable space shall be provided for the storage of food. We recommend providing at least 20% of the total square footage of food facility.
- Shelving is to be constructed so as to be smooth, non-absorbent, easily cleanable.
- Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration, and at least six inches (6") above the floor.

Plan Check

- Remodel Plan Check will be required for the food facility. Attached is the plan check application. You will need a overhead map drawn to scale.
- Provide 3 complete sets of scaled plot plans/floor plans to address the above requirements for the food facility.
- Equipment specification sheets are required for all equipment.
- Provide finish schedule (specification sheets) for any new equipment including any changes to the floors/walls/ceiling/and base coving.

If you decide to open a food facility at this location, please contact our office at 707-263-1164 for information regarding the plan review requirements, process, and fees. To better understand food safety, safe food handling practices, and to prevent foodborne illnesses, our office recommends obtaining a food safety certification before operating your business.

According to Senate Bill 602 and 303, all employees (except the employees with a food safety certification) are required to have a California Food Handler Card.

A permit to operate would need to be obtained from the city of Lakeport Community Development Office as well as approval from the city fire department.

Please submit the plan check application before doing any work on the facility to avoid spending unnecessary money on unnecessary or unapproved equipment, and to avoid any delays in issuing you a permit to operate.

Sincerely,

Vince Hawkins, R.E.H.S.
Senior Environmental Health Specialist

cc: City of Lakeport Community Development Office, 225 Park St., Lakeport, CA 95453

