**PLUMAS COUNTY ENVIRONMENTAL HEALTH DIVISION**
**FOOD SAFETY EVALUATION REPORT**
270 County Hospital Rd., Ste 127 QuinCY, CA 95971
Phone: (530) 283-6355  FAX (530) 283-6241

**Facility Name:** Twenty Mile House  
**Phone Number:** 360-6375  
**PRD #:** 3276

**Permit #:** Pending  
**Exp Date:**  
**Permit Holder:** Kevin Craig  
**Type of Inspection:** Routine

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**In = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT = Out of Compliance**

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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

**Food Safety Cert Name:** Kevin Craig  
**Exp Date:** 3/1/15

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

1. Communicable disease; reporting, restrictions & exclusions
2. No discharge from eyes, nose, and mouth
3. Proper eating, tasting, drinking or tobacco use

**PREVENTING CONTAMINATION BY HANDS**

1. Hands clean and properly washed; gloves used properly
2. Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

1. Proper hot and cold holding temperatures
2. Time as a public health control; procedures & records
3. Proper cooling methods
4. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

1. Returned and re-service of food
2. Food in good condition, safe and unadulterated
3. Food contact surfaces: clean and sanitized

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**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster Regulations

**CONFORMANCE WITH APPROVED PROCEDURES**

18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

**CONSUMER ADVISORY**

19. Consumer advisory provided for raw or undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**

20. Licensed healthcare facilities/ public & private schools; prohibited foods not offered

**WATER/HOT WATER**

21. Hot and cold water available

**LIQUID WASTE DISPOSAL**

22. Sewage & wastewater properly disposed

**VERMIN**

23. No rodents, insects, birds, or animals

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**SUPERVISION**

24. Person in charge present and performs duties

**PERSONAL CLEANLINESS**

25. Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

26. Approved thawing methods used, frozen food
27. Food separated and protected
28. Washing utensils and equipment
29. Toxic substances properly identified, stored, used

**FOOD STORAGE/ DISPLAY/ SERVICE**

30. Food storage; food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented

**EQUIPMENT/ UTENSIL/ LINENS**

33. Nonfood contact surfaces clean
34. Warewashing facilities: installed, maintained; used; test strips
35. Equipment/ Utensils approved, installed; clean; good repair; capacity
36. Equipment, utensils, and linens: storage and use
37. Vending machines
38. Adequate ventilation and lighting; designated areas, use

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**PHYSICAL FACILITIES**

39. Thermometers provided and accurate
40. Wiping clothes: properly used and stored

**PERMANENT FOOD FACILITIES**

41. Plumbing: proper backflow devices
42. Garbage and refuse properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned
44. Premises: personal cleaning items, vermin-proofing

**SIGNS REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

48. Plan Review
49. Permits Available
50. Imposition
51. Permit Suspension

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**Received by:** [Signature]
**Title:** Facility Hospitality Manager

**Specialist:** [Signature]
**Specialist (Signature):** Deborah Anderson

**Re-inspection Date:** Routine
OBSERVATIONS AND CORRECTIVE ACTIONS

Food Facility approved to operate.

Received by (Print)  Gwen Lungstrom
Title  Facility Hospitality Manager

Received by (Signature)  Gwen Lungstrom

Specialist (Print)  Deborah Andersen
Specialist (Signature)  Deborah Andersen

Re-inspection Date:  Routine