**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

Date of Inspection: 1/5/16

Facility Name: Quincy Cooking Cottages  
Facility Site Address: 427 Main St  
City: Quincy  
Zip: 95971  
Permit #: 15-0011  
Exp Date: 5/4/16  
Type of Inspection: Routine

**See reverse side for the code sections and general requirements that correspond to each violation listed below**

<table>
<thead>
<tr>
<th>In</th>
<th>N/O/N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>![ ]</td>
<td>![ ]</td>
<td>![ ]</td>
<td>![ ]</td>
<td>![ ]</td>
</tr>
</tbody>
</table>

**DEMONSTRATION OF KNOWLEDGE**

- ![ ] 1. Demonstration of knowledge: food safety certification
  - ![ ] Food Safety Cert Name: Connie Carrish  
  - ![ ] Exp. Date: 1/1/17
- ![ ] 2. Communicable disease; reporting, restrictions & exclusions
- ![ ] 3. No discharge from eyes, nose, and mouth
- ![ ] 4. Proper eating, tasting, drinking or tobacco use

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- ![ ] 5. Hands clean and properly washed; gloves used properly
- ![ ] 6. Adequate handwashing facilities supplied & accessible

**PREVENTING CONTAMINATION BY HANDS**

- ![ ] 7. Proper hot and cold holding temperatures
- ![ ] 8. Time as a public health control: procedures & records
- ![ ] 9. Proper cooking methods
- ![ ] 10. Proper cooking time & temperatures
- ![ ] 11. Proper reheating procedures for hot holding

**TIME AND TEMPERATURE RELATIONSHIPS**

- ![ ] 12. Returned and re-service of food
- ![ ] 13. Food in good condition, safe and unadulterated
- ![ ] 14. Food contact surfaces: clean and sanitized

**SUPERVISION**

- ![ ] 24. Person in charge present and performs duties
- ![ ] 25. Personal cleanliness and hair restrictions
  - ![ ] PERSONAL CLEANLINESS
- ![ ] 26. Approved thawing methods used, frozen food
- ![ ] 27. Food separated and protected
- ![ ] 28. Washing fruits and vegetables
- ![ ] 29. Toxic substances properly identified, stored, used
  - ![ ] GENERAL FOOD SAFETY REQUIREMENTS
- ![ ] 30. Food storage: food storage containers identified
- ![ ] 31. Consumer self-service
- ![ ] 32. Food properly labeled & honestly presented
  - ![ ] EQUIPMENT/ UTENSILS/ 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

**FOOD FROM APPROVED SOURCES**

- ![ ] 15. Food obtained from approved source
- ![ ] 16. Compliance with shell stock tags, condition, display
- ![ ] 17. Compliance with Oyster Regulations
- ![ ] 18. Compliance with approved procedures
- ![ ] 19. Consumer advisory provided for raw or undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**

- ![ ] 20. Licensed health care facilities/ public & private schools; prohibited foods not offered

**WATER/HOT WATER**

- ![ ] 21. Hot and cold water available
  - ![ ] Temp: 125°F

**LIQUID WASTE DISPOSAL**

- ![ ] 22. Sewage and wastewater properly disposed
  - ![ ] VERMIN

**FOOD STORAGE/ DISPLAY/ SERVICE**

- ![ ] 39. Thermometers provided and accurate
- ![ ] 40. Wiping cloths: properly used and stored

**PHYSICAL 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: warm-proofing

**PERMANENT FOOD FACILITIES**

- ![ ] 45. Floor, walls and ceilings: built, maintained, and clean
- ![ ] 46. No unapproved private homes/ living or sleeping quarters

**SIGNS/ REQUIREMENTS**

- ![ ] 47. Signs posted; test inspection report available

**RECEIPT**

<table>
<thead>
<tr>
<th>Received by (Print)</th>
<th>Received by (Signature)</th>
<th>Specialist (Print)</th>
<th>Specialist (Signature)</th>
<th>Re-inspection Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Connie Carrish</td>
<td>Connie Carrish</td>
<td>Deborah Anderson</td>
<td>Deborah Anderson</td>
<td>Routine</td>
</tr>
</tbody>
</table>

Title: 1-1-16