### 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

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

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#### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   - Food Safety Cert Name: Paul Delkini
   - Exp Date: 6/30/16

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease; reporting, restrictions & exclusions

3. No discharge from eyes, nose, and mouth

4. Proper eating, tasting, drinking or tobacco use

#### PREVENTING CONTAMINATION BY HANDS

5. Hands clean and properly washed; gloves used properly

6. Adequate handwashing facilities supplied & accessible

#### TIME AND TEMPERATURE RELATIONSHIPS

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

#### PROTECTION FROM CONTAMINATION

12. Returned and re-service of food

13. Food in good condition, safe and unadulterated

14. Food contact surfaces: clean and sanitized

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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 fruits and vegetables

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

33. Equipment/ Utensils/ Linens 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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**Food from Approved Sources**

- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

**WATER/HOT WATER**

- 21. Hot and cold water available
  - Temp: 112°F

**LIQUID WASTE DISPOSAL**

- 22. Sewage and wastewater properly disposed

**VERMIN**

- 23. No rodents, insects, birds, or animals

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

2) Increase hot water from faucet to 120°F. At 110°F at time of inspection.

Received by (Print) 
Paul Dottini

Received by (Signature) 
[Signature]

Specialist (Print) 
Deborah Anderson

Specialist (Signature) 
[Signature]

Re-inspection Date: Routine