## 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:** BALEY CREEK GOLF  
**Facility Site Address:** 435 Durham Pk  
**City:** LAKE ALMANOR  
**Zip:** 96092

**Permit #:** 16-147793A  
**Exp Date:** 7/4/17  
**Permit Holder:** DENNIS NICHOLAS

**Date of Inspection:** 12/5/16

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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**

### DEMONSTRATION OF KNOWLEDGE

<table>
<thead>
<tr>
<th>In</th>
<th>NO-NIA</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>No demonstration of knowledge; food safety certification</td>
<td>X</td>
<td></td>
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<tr>
<td>2.</td>
<td>Communicable disease; reporting, restrictions &amp; exclusions</td>
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<td>3.</td>
<td>No discharges from eyes, nose, and mouth</td>
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<td>4.</td>
<td>Proper eating, drinking, smoking or tobacco use</td>
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<td>5.</td>
<td>Hands clean and properly washed; gloves used properly</td>
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<td>6.</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
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</table>

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- Food Safety Cert Name: CYNTHIA BILLET  
  - Exp. Date: 4/2/17

### PREVENTING CONTAMINATION BY HANDS

- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

### TIME AND TEMPERATURE RELATIONSHIPS

- Proper hot and cold holding temperatures
- Proper cooling time & temperatures
- Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

### FOOD FROM APPROVED SOURCES

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Conformance with Approved Procedures
- Consumer Advisory
- Highly Susceptible Populations
- Water/Hot Water
- Hot and cold water available

### WATER/HOT WATER

- Hot and cold water available

### LIQUID WASTE DISPOSAL

- Sewage and wastewater properly disposed

### VERMIN

- No rodents, insects, birds, or animals

### SUPERVISION

- Person in charge present and performs duties

### PERSONAL CLEANLINESS

- Personal cleanliness and hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS

- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used
- Food storage: food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

### EQUIPMENT/UTENSILS/LINES

- Nonfood contact surfaces clean
- Warewashing facilities; installed, maintained, used; test strips
- Equipment/Utensils approved, installed, clean; good repair; capacity
- Equipment, utensils and linens; storage & use
- Vending machines
- Adequate ventilation and lighting, designated areas

### PHYSICAL FACILITIES

- Plumbing: proper backflow devices
- Garbage and refuse properly disposed, facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises: personal/cleaning items, vermifuges

### PERMANENT FOOD FACILITIES

- Floor, walls and ceilings: built, maintained, and clean
- No unapproved private homes, living or sleeping quarters

### SIGNS/REQUIREMENTS

- Signs posted; last inspection report available

### COMPLIANCE & ENFORCEMENT

- Plan Review
- Permit Available
- Impoundment
- Permit Suspension

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**Received by (Print):** LINDA OLIVY  
**Title:** BARTENDER

**Received by (Signature):**  
**Specialist (Print):** ROBERT NICHOLS  
**Specialist (Signature):**  
**Re-inspection Date:** LINDA OLIVY
1) Ensure each employee that handles food and/or cleans dishware must have either a CA foodhandler card or a food handler certification.

3b) Discontinue using sponges in the bar and restaurant.

- Secure all CO2 bottles from falling using chains or cables.

44) Keep the rear kitchen door closed or install a tight-fitting self-closing screened door.