## 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:** CHESTER ELKS LODGE

**City:** CHESTER

**Zip:** 95971

**Type of Inspection:** Routine

**Date of Inspection:** Dec 16

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### DEMONSTRATION OF KNOWLEDGE

- Food Safety Cert Name: "Food Safety Cert Name" (Exp Date: 5/18/21)

### 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

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

### TIME AND TEMPERATURE RELATIONSHIPS

- 6. Proper hot and cold holding temperatures
- 7. Proper cooking time & temperatures
- 8. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

- 9. Resumed and re-service of food
- 10. Food in good condition, safe and made within 24 hours
- 11. Food contact surfaces: clean and sanitized

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### FOOD FROM APPROVED SOURCES

- 15. Food obtained from approved source
- 16. Compliance with shelf stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan
- 19. Consumer advisory
- 20. Licensed health care facilities/public & private schools; prohibited foods not offered
- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals

## SUPERVISION

- 24. Person in charge present & performs duties
- 25. Personal cleanliness and hair restraints
- 26. Approved thawing methods, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored, used
- 30. Food storage; food storage containers identified
- 31. Consumer self-service
- 32. "Food properly labeled & honestly presented"
- 33. Nonfood contact surfaces clean
- 34. Watering 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 area, use

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**RECEIVED BY**

- **(Print):** GERALD W. HERRING
- **(Signature):** [Signature]

**RE-INSPECTION DATE: 2/6/07**
#26) DISCONTINUE WASHING MEAT OUTSIDE OF REFRIGERATION.
FOUND Pork Loin WASHING ON PREP TABLE IN KITCHEN.

#27) DISCONTINUE SELLING BEVERAGE BOTTLES IN DRINK ICE AT THE BAR AREA.