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: 3-8-17

Facility Name: Plumas Unified School District
Facility Site Address: 135 Tully Creek Rd
City: Quincy
Zip: 95971
Phone Number: 283-3867
PR ID #: 424
Permit #: 16-1443891
Exp Date: 8/29/17
Permit Holder: PVSD
Type of Inspection: Routine

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

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: Laura Thompson
   Exp Date: 5/20/18

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 cooling methods
10. Proper cooking time & temperatures
11. Proper reheating procedures for hot holding
12. Returned and re-service of food
13. Food in good condition, safe and unadulterated
14. Food contact surfaces: clean and sanitized

PROTECTION FROM CONTAMINATION
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
19. Consumer advisory for raw or undercooked foods
20. Licensed health care facilities/public & private schools; prohibited foods not offered

WATER/HOT WATER
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 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

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
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; vermin-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; last inspection report available

COMPLIANCE & ENFORCEMENT
48. Plan Review
49. Permits Available
50. Impoundment
51. Permit Suspension

Received by (Print): Laura Thompson
Received by (Signature):

Specialist (Print): Leonard Side
Specialist (Signature):

Title:
Re-inspection Date: NEXT ROUTINE

[Signature]