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: 3/9/17

<table>
<thead>
<tr>
<th>Facility Name:</th>
<th>Brianna House</th>
<th>City:</th>
<th>Chester</th>
<th>Phone Number: 254-3334</th>
<th>PR ID #: 655</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Site Address:</td>
<td>117 Main</td>
<td>Zip:</td>
<td>95620</td>
<td>Exp Date: 2/1/17</td>
<td>Permit Holder: Brianna Brianna</td>
</tr>
<tr>
<td>Permit #:</td>
<td>17-144390</td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th>In = in compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
</tr>
</thead>
</table>

### DEMONSTRATION OF KNOWLEDGE
- 1. Demonstration of knowledge; food safety certification
  - Food Safety Cert Name: Eva Landin
  - Exp Date: 5/14/20

### 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

### PROTECTION FROM CONTAMINATION
- 12. Returned & re-service of food
- 13. Food in good condition, safe and unadulterated
- 14. Food contact surfaces: clean and sanitized

### 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

### CONSUMER ADVISORY
- 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: 120 °F

### LIQUID WASTE DISPOSAL
- 22. Sewage and wastewater properly disposed
- **VERMIN**
- 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/LINES
- 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

Received by (Print) [Signature]

Specialist (Print) [Signature]

Title

Re-inspection Date: