**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: Red Onion Grower
Facility Site Address: 903 Pennsylvania
City: Laus Alamo
Zip: 95910
Permit #: M-1414505 Exp Date: 3/20/15 Permit Holder: Fina B. Lasona

Date of Inspection: 9/19/17

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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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<tr>
<td>X</td>
<td>1. Demonstration of knowledge; food safety certification</td>
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<td>X</td>
<td>Food Safety Cert Name: Fina Lasona Exp Date: 5/1/22</td>
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<tr>
<td>X</td>
<td>2. Communicable disease; reporting, restrictions &amp; exclusions</td>
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<td>X</td>
<td>3. No discharge from eyes, nose, and mouth</td>
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<td>X</td>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
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<td>X</td>
<td>PREVENTING CONTAMINATION BY HANDS</td>
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<td>X</td>
<td>5. Hands clean and properly washed; gloves used properly</td>
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<td>X</td>
<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
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<td>X</td>
<td>TIME AND TEMPERATURE RELATIONSHIPS</td>
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<td>X</td>
<td>7. Proper hot and cold holding temperatures</td>
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<td>8. Time as a public health control; procedures &amp; records</td>
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<td>9. Proper cooking methods</td>
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<td>10. Proper cooking time &amp; temperatures</td>
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<td>X</td>
<td>11. Proper reheating procedures for hot holding</td>
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<td>X</td>
<td>PROTECTION FROM CONTAMINATION</td>
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<td>X</td>
<td>12. Returned and re-service of food</td>
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<td>X</td>
<td>13. Food in good condition, safe and unadulterated</td>
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<td>X</td>
<td>14. Food contact surfaces: clean and sanitized</td>
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**DEMONSTRATION OF KNOWLEDGE**

- X 1. Demonstration of knowledge; food safety certification

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- X 2. Communicable disease; reporting, restrictions & exclusions
- X 3. No discharge from eyes, nose, and mouth
- X 4. Proper eating, tasting, drinking or tobacco use

**PREVENTING CONTAMINATION BY HANDS**

- X 5. Hands clean and properly washed; gloves used properly
- X 6. Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

- X 7. Proper hot and cold holding temperatures
- X 8. Time as a public health control; procedures & records
- X 9. Proper cooking methods
- X 10. Proper cooking time & temperatures
- X 11. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

- X 12. Returned and re-service of food
- X 13. Food in good condition, safe and unadulterated
- X 14. Food contact surfaces: clean and sanitized

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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

**CONFORMANCE WITH APPROVED PROCEDURES**

18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

**CONSUMER ADVISORY**

19. Consumer advisory provided for raw or undercooked foods
20. Highly Susceptible Populations
21. Hot and cold water available
22. Sewage and wastewater properly disposed

**WATER/HOT WATER**

21. Hot and cold water available

**LIQUID WASTE DISPOSAL**

22. Sewage and wastewater properly disposed

**VERMIN**

23. No rodents, insects, birds, or animals

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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

**EQUIPMENT/ UTILENSILS/ 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

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**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; test inspection report available

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**COMPLIANCE & ENFORCEMENT**

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

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Received by (Print):

Received by (Signature):

Specialist (Print):
Specialist (Signature):

Re-inspection Date:
1. New Serve Safe Cert: Fungi Labbda. Cert # 15077912
   Exp. 5/1/22

45. Clean area under cook line, linens & dishes rollout
   Present @ Time of inspections

All other items noted on previous inspection report correct.