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: 6/13/17

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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification  
   - Food Safety Cert Name: JOE BANNEK  
   - Exp Date: 12/5/19

**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 cooking methods
10. Proper cooking time & temperatures
11. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

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

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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/ 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

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

**CONSUMER ADVISORY**

19. Consumer advisory provided 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
   - Temp: 130°F

**LIQUID WASTE DISPOSAL**

22. Sewage and wastewater properly disposed

**VERMIN**

23. No rodents, insects, birds, or animals

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**PHYSICAL FACILITIES**

39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored
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

**SICKS REQUIREMENTS**

47. Signs posted; test inspection report available

**COMPLIANCE & ENFORCEMENT**

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

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Received by (Print): IVAN TOCHEV

Received by (Signature): [Signature]

Specialist (Print): PAT SAMOY
Specialist (Signature): [Signature]

Title: OWNER

Re-inspection Date:
SUMMARY OF THE LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS PAGE LIST THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

1. All food employees shall have adequate knowledge of food and be trained in food safety as to require a food service permit. (113047) Food facilities that prepare, handle, store or serve food shall be permitted.(113047, 113048) Food employees shall have adequate knowledge of food and be trained in food safety as to require a food service permit. (113047) Food facilities that prepare, handle, store or serve food shall be permitted.

2. Employees with a communicable disease shall be excluded from the food facility prior to preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall convey any act that may contaminate or adulterate food. (113048, 113049) Food employees shall have adequate knowledge of food and be trained in food safety as to require a food service permit. (113047) Food facilities that prepare, handle, store or serve food shall be permitted.

3. Employees experiencing coughing, sneezing, or runny nose shall not be allowed to work with food. (113077)

4. No employees shall eat, smoke, or work in any area where food is prepared. (113077)

5. Employees are required to wash their hands before beginning work; before handling food/ equipment/intended to be eaten; as often as necessary, during food preparation, to remove and contamination; when switching from handling raw to ready to eat foods; after leaving body cavity; after using toilet room; or any time when contamination may occur. (113092, 113093, 113094, 113095, 113096, 113097(b-f))

6. Handwashing and/or hand sanitizing stations shall be provided in dispensers. Dispensers shall be maintained in good repair. (113095) Adequate facilities shall be provided for hand washing, food preparation and the warming of utensil and equipment. (113095, 113096.1, 114060)

7. Potentially hazardous foods shall be held at or below 41°-45°F or at or above 135°F. (113099, 113100, 114011, 114034)

8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. (114000)

9. All potentially hazardous foods shall be PAPRIKAPC timed from 13°F to 90°F, within 2 hours, and then from 70°F to within 4°F, within 4 hours. (114001, 114012) Cooling shall be by one or more of the following methods: in shallow containers. Separate food into smaller parts: adding ice as an ingredient, using an ice bag, storing food in a well-insulated cooler, using a refrigerating device, or using a container that facilitates heat transfer.

10. Cooked meats, raw eggs, or any food containing cooked meats or raw eggs, shall be heated to 155°F for 15 sec. Simple pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Piece meat, stuffed meat, stuffed fish, meat/poultry shall be heated to 160°F. Other temperature requirements may apply. (114008, 114010, 114116)

11. Any potentially hazardous foods cooked, cooled, and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114013, 114016)

12. No unpackaged food that has been served shall be re-served or used for human consumption. (114029)

13. Any food is adulterated if a bear contains any poisonous or deleterious substance that may render it unsafe or injurious to health. (113099, 113100, 113101, 113102, 113103, 113104, 113105, 114034)

14. Food service facilities shall be clean and sanitized. (113096, 114017, 114018, 114019, 114020, 114021, 114022, 114023)

15. All food shall be obtained from an approved source. (113080, 113081, 114023, 114024, 114025)

16. Ready-to-eat food shall be stored under refrigeration or held at or below 41°F. (114035, 114036, 114037, 114038, 114039, 114040, 114041)

17. Food shall be prepared under refrigeration and in a clean uncontaminated environment, 114041)

18. All food in contact with food shall be clean and sanitized. (113096, 114017, 114018, 114019, 114020, 114021, 114022, 114023, 114024, 114025)

19. All liquid waste shall be disposed of in an approved sanitary facility. (114041)

20. Food shall be prepared at the facility during all hours of operation. (114045, 114046, 114121, 114123)

21. All employees preparing, serving or handling food or beverages shall wear clean, washable outer garments or uniforms and shall wear a helmet, cap, or other suitable covering to contain hair. (113099, 113101)

22. Food shall be prepared under refrigeration, submerged under running cold water, sufficient to maintain food safely in a sanitary facility. (114041)

23. Proper food loose containers and covered plate containers shall be used. (114041, 114042, 114043)

24. All employees preparing, serving or handling food or beverages shall wear clean, washable outer garments or uniforms and shall wear a helmet, cap, or other suitable covering to contain hair. (113099, 113101)

25. Food facilities and equipment shall be equipped and maintained with adequate facilities for food handling. Food facilities and equipment shall be maintained. (114041, 114042, 114043, 114044, 114045, 114046, 114047, 114048, 114049, 114050, 114051, 114052, 114053, 114054, 114055, 114056, 114057, 114058, 114059, 114060, 114061, 114062, 114063, 114064, 114065, 114066, 114067, 114068, 114069, 114070, 114071, 114072, 114073, 114074, 114075, 114076, 114077, 114078, 114079)