### Food Safety Evaluation Report

**PLUMAS COUNTY ENVIRONMENTAL HEALTH DIVISION**

**270 County Hospital Rd., Ste 127 Quincy, CA 95971**

**Phone: (530) 283-6355**  **FAX (530) 283-6241**

**Facility Name:** Country Store - Hot Dog Stand  **Phone Number:** 241-7046  **PR ID #: 502**

**Facility Site Address:** 2953 Hwy 89  **City:** Campo空白  **Zip:** 95923

**Permit #: 17-148512**  **Exp Date:** 5/1/18  **Permit Holder:** Mike (last name)

**Type of Inspection:** Routine

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**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**

<table>
<thead>
<tr>
<th>In</th>
<th>NO/A</th>
<th>CO</th>
<th>MA</th>
<th>OUT</th>
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<tbody>
<tr>
<td>1. Demonstrated knowledge and food safety certification</td>
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<tr>
<td>Food Safety Cert Name:</td>
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<td>Exp Date:</td>
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<tr>
<td><strong>Employee Health &amp; Hygienic Practices</strong></td>
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<td>2. Communicable disease: Reporting, restrictions &amp; exclusions</td>
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<td>3. No discharge from eyes, nose, and mouth</td>
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<td>4. Proper eating, tasting, drinking or tobacco use</td>
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<td><strong>Preventing Contamination by Hands</strong></td>
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<td>5. Hands clean and properly washed; gloves used properly</td>
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<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
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<td><strong>Time and Temperature Relationships</strong></td>
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<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 cooling methods</td>
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<td>10. Proper cooking time &amp; temperatures</td>
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<td>11. Proper reheating procedures for hot holding</td>
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<td><strong>Protection from Contamination</strong></td>
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<td>12. Returned &amp; re-service of food</td>
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<td>13. Food in good condition, safe and unadulterated</td>
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<td>14. Food contact surfaces: clean and sanitized</td>
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**Supervision Out**

- **24. Person in charge present and performs duties**
- **25. Personal cleanliness and hair restraints**

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**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**

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**Food Storage/Dispaly/Service**

- **30. Food storage; food storage containers identified**
- **31. Consumer self-service**
- **32. Food properly labeled & honestly presented**

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**Equipment/Utensils/Linen**

- **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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**Foods from Approved Sources**

- **15. Food obtained from approved source**
- **16. Compliance with shell stock tags, condition, display**
- **19. Consumer advisory provided for raw undercooked foods**
- **20. Licensed health care facilities public & private schools; prohibited foods not offered**
- **21. Hot and cold water available**
- **22. Sewage and wastewaster properly disposed**
- **23. No rodents, insects, birds, or animals**

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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**
- **45. Floor, walls and ceilings: built, maintained, and clean**
- **46. No unapproved private homes; living or sleeping quarters**

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**Permanent Food Facilities**

- **47. Signs posted; last 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):**

**Re-Inspection Date:**

**Title:**

**Specialist (Print):** Rat Saunders  **Specialist (Signature):**

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1. All food employees shall have adequate knowledge of food safety and shall be trained in food safety as required by their assigned duties. (113.247) Food facilities that prepare, handle, or serve pre-packaged potentially hazardous food, shall have an employee who has passed an approved food safety sanitation examination. (113.247-1) 

2. Employers with a communicable disease shall be excluded from the food industry. (113.247) Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or contaminate food, food contact surfaces, or utensils. (113.247.5) The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable regulations. (113.248) 

3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113.247) 

4. No employee shall eat, drink, or smoke in any work area. (113.247) 

5. Employees are required to wash their hands before beginning work; before handling food, equipment, utensils, or any other items; and after using toilet facilities or any time when contamination may occur. (113.252) 

6. Hand washing equipment shall be placed in easily accessible locations. Hand washing facilities shall be provided at all work areas where food is prepared in dispensers. Hand washing facilities shall be maintained in good repair. (113.252.2) 

7. Potentially hazardous foods shall be held at or below 41°F or at or above 135°F in accordance with federal and state standards for food industry. (113.252) 

8. Water shall be kept at an adequate temperature and supplied in adequate quantities for the specific needs of the facility. (113.252) 

9. All food equipment shall be operated in a clean and sanitary manner. (113.252) 

10. No unprocessed food that has been served shall be re-served or re-used for human consumption. (113.252) 

11. Any food is adulterated if it bears or contains any poisonous or deleterious substance which may render it injurious to health. (113.252) 

12. All food shipments shall be maintained in an approved, insulated vehicle. (113.252) 

13. All food shall be obtained from an approved source. (113.252) 

14. All food shall be examined and properly stored and labeled as necessary. (113.252) 

15. All food shall be stored in an approved container and properly labeled as necessary. (113.252) 

16. All food shall be protected from contamination. (113.252) 

17. Raw, processed food shall be washed prior to preparation. (113.252) 

18. All utensils and equipment shall be clean and properly stored. (113.252) 

19. All food shall be protected from contamination. (113.252) 

20. All exhaust hoods shall be provided to protect food from contamination. (113.252) 

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35. All equipment used in facility is to be commercial grade. Appropriate for use in a permitted food facility.

44. Continue to reduce amount of products & clutter in facility. Due to small size of facility any clutter results in inability to adequately clean facility.