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: 9/1/17

Facility Name: Koppe's Whiskey House
Facility Site Address: 5 Main
City: Quincy
Zip: 95971
Phone Number: PR ID #: 257
Permit #: 17-2224-W
Exp Date: 10/31/17
Permit Holder: Kyle & Katie Koppe
Type of Inspection: Pre-Open

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

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<th>N/O-N/A</th>
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<th>MAJ</th>
<th>OUT</th>
<th>COMPLIANCE &amp; ENFORCEMENT</th>
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- **DEMONSTRATION OF KNOWLEDGE**
  - 1. Demonstration of knowledge; food safety certification
  - 2. Communicable disease, reporting, restrictions & exclusions
  - 3. No discharge from eyes, nose, and mouth
  - 4. Proper eating, tasting, drinking or tobacco use

- **EMPLOYEE HEALTH & HYGIENIC PRACTICES**
  - 5. Hands clean and properly washed; gloves used properly
  - 6. Adequate handwashing facilities supplied & accessible

- **PREVENTING CONTAMINATION BY HANDS**
  - 7. Proper hot and cold holding temperatures
  - 8. Time as a public health control; procedures & records
  - 9. Proper cooling methods

- **TIME AND TEMPERATURE RELATIONSHIPS**
  - 10. Proper cooling 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

- **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

- **FOOD STORAGE/ DISPLAY SERVICE**
  - 29. Food storage; food storage containers identified
  - 30. Consumer self-service
  - 31. Food properly labeled & honestly presented

- **EQUIPMENT/UTENSILS/ LINENS**
  - 32. Non-food contact surfaces clean
  - 33. Warewashing facilities: installed, maintained, used; test strips
  - 34. Equipment/Utensils approved, installed; clean; good repair; capacity
  - 35. Equipment, utensils and linens: storage and use
  - 36. Vending machines
  - 37. Adequate ventilation and lighting; designated areas, use

- **LIQUID WASTE DISPOSAL**
  - 38. Sewage and wastewater properly disposed

- **VERMIN**
  - 39. Rodents, insects, birds, or animals

- **HIGHLY SUSCEPTIBLE POPULATIONS**
  - 40. Consumer advisory provided for raw or undercooked foods

- **WATER/HEAT WATER**
  - 41. Hot and cold water available

- **PLANT FACILITIES**
  - 42. Plumbing: proper backflow devices
  - 43. Garbage and refuse properly disposed; facilities maintained
  - 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

- **COMPLIANCE & ENFORCEMENT**
  - 47. Signs posted; last inspection report available

Received by (Print): Kathe Roper
Title: Owner
Received by (Signature): Kathe Roper
Specialist (Print): Pat Snoros specialist (Signature):
Re-inspection Date:

*Note: The table includes various food safety standards and requirements, along with compliance and enforcement codes.*