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: 9/13/17

Facility Name: Quincy Elementary  Phone Number 238-6550  PR ID #: 151
Facility Site Address: 2445 South St  City: Quincy  Zip 95971
Permit #: 17-14892-C  Exp Date: 2/1/19  Permit Holder: PUSD
Type of Inspection: Routine

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/N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

2. Communicable disease; reporting, restrictions & exclusions
3. No discharge of snot, mucus, eye, ear, nose, or mouth
4. Proper eating, drinking, smoking 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

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
16. Compliance with shelf 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. Highly Susceptible Populations
21. Licensed health care facilities/ public & private schools prohibited foods not offered
22. Hot and cold water available
23. Liquid waste disposal
24. Sewage and wastewater properly disposed
25. Rodents, insects, birds, or animals

**FOOD STORAGE/DISPLAY/SERVICE**

26. Approved thawing methods used, frozen food
27. Food separated and protected
28. Washing fruits and vegetables
29. Food storage: food storage containers identified
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 facility: 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

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

**PERMANENT FOOD FACILITIES**

47. Signs posted: last inspection report available
48. Plan Review
49. Permits Available
50. Impoundment
51. Permit Suspension

Title

Received by (Print) Kimberly Snavely

Received by (Signature)

Specialist (Print) Specialist (Signature)
1. Provide a copy of current, valid Food Safety Certification, (Managers) to E.H. ASAP.