### 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:** Mieholland Coffee  
**Facility Site Address:** 281 W. Main  
**City:** Quincy  
**Phone Number:** 283-5061  
**PR ID #:** 209  
**Permit #:** 17-999939  
**Exp Date:** 6/25/18  
**Permit Holder:** Kristin Leff  
**Type of Inspection:** Routine

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**Date of Inspection:** 12/1/17

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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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<td>1.</td>
<td>Demonstration of knowledge; food safety certification</td>
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#### EMPLOYEE HEALTH & HYGIENIC PRACTICES
- Communicable disease, reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, tasting, drinking or tobacco use

#### PREVENTING CONTAMINATION BY HANDS
- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

#### TIME AND TEMPERATURE RELATIONSHIPS
- Proper hot and cold holding temperatures
- Time as a public health control; procedures & records
- Proper cooling methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION
- Returned and re-service of food
- Food in good condition, safe and unpunctured
- Food contact surfaces: clean and sanitized

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**FOOD FROM APPROVED SOURCES**

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with HUO Regulations
- Consumer Advisory
- Licensed health care facilities/public & private schools; prohibited foods not offered
- Hot and cold water available

**WATER/HOT WATER**
- Temperature

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

**VERMIN**
- No rodents, insects, birds, or animals

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**SUPERVISION**

- Person in charge present and performs duties
- Personal cleanliness and hair restraints

**PERSONAL CLEANLINESS**

- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

**GENERAL FOOD SAFETY REQUIREMENTS**

- Food storage: food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

**FOOD STORAGE/DISPLAY/SERVICE**

- Equipment, utensils, and linens: storage and use
- Ventilation machines
- Adequate ventilation and lighting; designated areas, use

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**PHYSICAL FACILITIES**

- Plumbing: proper backflow devices
- Garbage and refuse properly disposed, facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises, personal cleanliness items, vermin-proofing

**PERSISTENT FOOD FACILITIES**

- Floor, walls and ceilings: built, maintained, and clean
- No unapproved private homes/ltv or sleeping quarters

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**COMPLIANCE & ENFORCEMENT**

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

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Received by (Print): Kristin Leff  
Received by (Signature): Kristin Leff  
Specialist (Print): Pat Sawyer  
Specialist (Signature): [Signature]

Title: Owner

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

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113347) Food facilities that prepare, handle, serve or store non-packaged potentially hazardous foods shall be supervised by an employee who has passed a food safety certification examination. (113347.1) Food employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface or utensils. (113345) The permit holder shall receive food employees in report incidents of illness or injury and comply with all applicable regulations. (113345.2, 113359.3, 113359.5, 113372.1a)

2. Employees are required to wash their hands before beginning work; before handling food / utensils / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods after touching body parts; after using toilet rooms or any time when contamination may occur. (113342, 113359.3, 113359.4, 113361, 113368, 113397.3(b))

3. Handwashing signs shall be posted in each toilet room, directing employees to the need to thoroughly wash hands after using the restroom (113353). No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113379). (c) Consumers shall be notified that clean tableware is not to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall immediately post a sign within the food facility in a public area stating that toilet facilities are not provided. (113325.1, 113379.5(c))

4. A person preparing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

5. A food facility shall not be open for business without a valid permit. (114387)(7) & (c), 114387(c), 114387(d)

6. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)

7. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114309, 114314.2)