**PLUMAS COUNTY**  
**ENVIRONMENTAL HEALTH DIVISION**  
**FOOD SAFETY EVALUATION REPORT**

**M. Caza Mexicano Restaurant**  
Phone Number: 254-1979  
PR ID #: 15L  
Type of Inspection: Routine

| Permit #: 15-154092 | Exp Date: 2/1/19 | Permit Holder: MARQUEZ Family Restaurant |

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

<table>
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<tr>
<th>In</th>
<th>N/O</th>
<th>N/A</th>
<th>COS</th>
<th>MAJ</th>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge: food safety certification  
   - Food Safety Cert Name:  
   - Exp Date: 2/10/20

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

2. Communicable disease: reporting, restrictions & exclusions
   - X
3. No discharge from eyes, nose, and mouth
   - X
4. Proper eating, tasting, drinking or tobacco use
   - X

**PREVENTING CONTAMINATION BY HANDS**

5. Hands clean and properly washed; gloves used properly
   - X
6. Adequate handwashing facilities supplied & accessible
   - X

**TIME AND TEMPERATURE RELATIONSHIPS**

7. Proper hot and cold holding temperatures
   - X
8. Time as a public health control, procedures & records
   - X
9. Proper cooling methods
   - X
10. Proper cooking time & temperatures
    - X
11. Proper reheating procedures for hot holding
   - X

**PROTECTION FROM CONTAMINATION**

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

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
    - X
16. Compliance with shell stock tags, condition, display
    - X
17. Compliance with Gulf Oyster Regulations
    - X
18. Compliance with climate, specialized processes, reduced oxygen packaging & HACCP Plan
    - X
19. Consumer advisory: provided for raw or undercooked foods
    - X
20. Labeled health care facilities, public & private schools; prohibited foods not offered
    - X
21. Hot and cold water available
    - X
22. Liquid waste disposal:
    - X
23. No rodents, insects, birds, or animals
    - X

**SUPERVISION**

24. Person in charge present and performs duties
    - X
25. Personal cleanliness and hair restraints
    - X
26. Approved thawing methods used, frozen food
    - X
27. Food separated and protected
    - X
28. Washing fruits and vegetables
    - X
29. Toxic substances properly identified, stored, used
    - X
30. Food storage: food storage containers identified
    - X
31. Consumer self-service
    - X
32. Food properly labeled & honestly presented
    - X
33. Nonfood contact surfaces clean
    - X
34. Warewashing facilities: installed, maintained, used, test strips
    - X
35. Equipment/Utensils approved, installed, clean: good repair; capacity
    - X
36. Equipment, utensils and linen: storage and use
    - X
37. Vending machines
    - X
38. Adequate ventilation and lighting: designated area, use
    - X
39. Thermometers provided and accurate
    - X
40. Wiping cloths: properly used and stored
    - X
41. Plumbing: proper backflow devices
    - X
42. Garbage and refuse properly disposed, facilities maintained
    - X
43. Toilet facilities: properly constructed, supplied, cleaned
    - X
44. Premises: personal cleaning items: wash/privacy
    - X
45. Floor, walls and ceilings: built, maintained, and clean
    - X
46. No unapproved private homes/ living or sleeping quarters
    - X

**RECEIVED BY:**

**Elizabeth M. Meyer**  
**Re-Inspection Date:**

**RECEIVED BY:**

**Pat Swaggs**  
**Specialist (Signature):**

**Date of Inspection:** 1/17/18
6. Supply similar service soap & paper towels @ All Handwash sinks. Hand Wash sink in Prep area utilizing bar soap & No paper towels available @
   Time of inspection.

35. Clean inside of walk-in refrigeration unit. Unit’s floor & walls dirty @ Time of inspection. Additionally, the floor of walk-in unit needs to be resurfaced with a smooth, non-abrasive, easy cleanable & durable material. Floor covering - Floor replacement is a long term goal for facility.

45. Clean flooring, utensil equipment & walls of food prep area. Significant amount of food debris present utensil equipment @ Time of inspection. Pay attention to any buildup of food debris in corners, @ floor/wall junction and in any cracks on cabinets - Ongoing violation.