### PLUMAS COUNTY
ENVIROMENTAL 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: 7/13/18

#### Facility Information
- **Name:** County Parks Resort
- **Address:** 430 Panama Dr
- **City:** Lake Almanor
- **Zip:** 96067
- **Permit #:** 18-154190
- **Exp Date:** 5/1/19
- **Permit Holder:** Rick Smith

#### Facility Information
- **Phone Number:** 530-4545
- **PR ID #:** 487

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

<table>
<thead>
<tr>
<th>In</th>
<th>NO/A</th>
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<th>MAJ</th>
<th>OUT</th>
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<tbody>
<tr>
<td>X</td>
<td>1. Demonstration of Knowledge; food safety certification</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>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>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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#### In compliance

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

#### N/O Not observed

- Food from approved sources
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- Consumer Advisory
- Highly Susceptible Populations
- Licensed health care facilities/public & private schools; prohibited foods not offered
- Water/hot water
- Hot and cold water available
- Temp recorded
- Liquid waste disposal
- Sewage and wastewater properly disposed
- Vermin
- No rodents, insects, birds or animals
- Thermometers provided and accurate
- Wiping cloths: properly used and stored
- Plumbing: proper backflow devices
- Garbage and refuse properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises: personal/cleaning items; vermin-proofing
- Floor, walls and ceilings: built, maintained, and clean
- No unapproved private homes/ living or sleeping quarters
- Signs posted; last inspection report: available
- Compliance & Enforcement

#### N/A Not applicable

- Supervision
- Personal cleanliness and hair restraints
- Personal cleanliness
- Cleanliness
- Hair restraints
- General food safety requirements
- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used
- Food storage/display/service
- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented
- Equipment/utensils/linens
- Nonfood contact surfaces clean
- Warewashing facilities: installed, maintained, used, test strips
- Equipment/Utensils approved; installed; clean; good repair, capacity
- Equipment, utensils and linens: storage and use
- Vending machines
- Adequate ventilation and lighting; designated areas, use

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**Received by (Print):**

**Title:**

**Received by (Signature):**

**Specialist (Print):**

**Specialist (Signature):**

**Re-inspection Date:**