PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
270 County Hospital Rd., Ste 127 Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

FOOD SAFETY EVALUATION REPORT

Date of Inspection: 7/3/18

Facility Name: CAMP TIMBERWOLF
Facility Site Address: LOWER OUKES LAKE
City: OUKES LAKE
Zip: 95971
Phone Number: NA

PERMIT 

Permit #: 18-154474 Exp Date: 6/1/19 Permit Holder: CAMP TIMBERWOLF IMPROVEMENT CLARA

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/0 = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

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<th>In</th>
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<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

Food Safety Cert Name: NA

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

2. Communicable disease; reporting, restrictions & exclusions
3. No discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use
5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

7. Proper hot & cold holding temperatures
8. Time as a public health control; procedures & records
9. Proper cooling 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 sources
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
19. Consumer advisory provided for raw or undercooked foods
20. Licensed health care facilities/ public & private schools; prohibited foods not offered
21. Hot and cold water available
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals

**WATER/ HOT WATER**

**LIQUID WASTE DISPOSAL**

**VERMIN**

**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
29. Toxic substances properly identified, stored, used

**FOOD STORAGE/ DISPLAY SERVICE**

30. Food storage; food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented
33. Nonfood contact surfaces clean
34. Warewashing facilities: 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 clothes: 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-proofing

**PERMANENT FACILITIES**

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

**SIGNS REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

48. Plan Review
49. Permits Available
50. Impoundment
51. Permit Suspension

Received by (Print): Tom Pullian
Received by (Signature): Jerry Site
Specialist (Print): M. Chin
Specialist (Signature): M. Chin
Re-inspection Date: NEXT ROUTINE

FACILITY & EQUIPMENT INSPECTION - ALL APPROVED