## 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: 10/20/18

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

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### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   - Food Safety Cert Name: LAURA THOMPSON
   - Exp Date: 07/20/18

### 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

### PREVENTING CONTAMINATION BY HANDS

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

### TIME AND TEMPERATURE RELATIONSHIPS

7. Proper hot & cold holding temperatures
8. Proper cooling methods
9. Proper cooking time & temperatures
10. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

11. Rewashed & re-service of food
12. Food in good condition, safe & unadulterated
13. Food contact surfaces: clean & 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

### CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan

### COMPANY ADVISORY

19. Consumer advice provided for raw or undercooked foods

### Highly Susceptible Populations

20. Licensed health care facilities, public & private schools, prohibited foods not offered

### WATER HOT WATER

21. Hot & cold water available

### LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed

### VERMIN

23. No rodents, insects, birds, or animals

### SUPERVISION

24. Person in charge present & performs duties
25. Personal cleanliness & hair restraints

### PERSONAL CLEANLINESS

26. Approved thawing methods used, frozen food
27. Food separated & protected
28. Washing fruits & vegetables
29. Toxic substances properly identified, stored, used

### GENERAL FOOD SAFETY REQUIREMENTS

30. Food storage; food storage containers identified
31. Consumer self service
32. Food properly labeled & honestly presented

### FOOD STORAGE/ DISPLAY/ SERVICE

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 & linens: storage & use
37. Vending machines
38. Adequate ventilation & lighting; designated areas, use

### PHYSICAL FACILITIES

39. Thermometers provided & accurate
40. Wiping cloths: properly used & stored

### PERMANENT FOOD FACILITIES

41. Plumbing: proper backflow devices
42. Garbage & refuse properly disposed, facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned
44. Premises, personal/ cleaning items: vermin-proofing

### SIGN REQUIREMENTS

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

### COMPLIANCE & ENFORCEMENT

47. Signs posted, test inspection report available
48. Plan Review
49. Permits Available
50. Improvement
51. Permit Suspension

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Received by (Print):

[Signature]

Specialist (Print):

[Signature]

Received by (Signature):

[Signature]

Specialist (Signature):

[Signature]

Re-inspection Date:

[Signature]