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

Date of Inspection: 2023

Facility Name: AGABE'S RESTAURANT
Facility Site Address: 2222 E. HWY 99
City: Quincy Zip: 95971

Permit #: 13-08257    Exp Date: 2/1/19    Permit Holder: Cody Ward

Type of Inspection: Routine

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

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
</tr>
</thead>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification
   - Exp. Date: 5/28/20

**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 and properly washed; gloves used properly
6. Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

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

**RETURNED AND RE-SERVICE OF FOOD**

12. Returned and re-service of food

**FOOD STOREAGE/ DISPLAY SERVICE**

13. Food in good condition, safe and unadulterated
14. Food contact surfaces; clean and sanitized

**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

**EQUIPMENT/ UTENSILS/ LINENS**

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

**FACILITIES**

39. Thermometers provided and accurate
40. Wiping cloths; properly used and stored

**PHYSICAL FACILITIES**

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 FOOD FACILITIES**

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

**SOURCES REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

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

Received by (Print) Cody Ward
Received by (Signature) Cody Ward
Specialist (Print) Brian Miller
Specialist (Signature) Brian Miller
Re-inspection Date: 2/6/03

Title: MANAGER