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

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

### DEMONSTRATION OF KNOWLEDGE

- 1. Demonstration of knowledge; food safety certification

### 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 time & temperatures
- 11. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

- 12. Returned & re-service of food
- 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
- 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

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Received by (Print)  

Received by (Signature)

Specialist (Print)  

Specialist (Signature)

Title

Re-inspection Date:  

Date of Inspection:  

Type of Inspection:  

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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

Facility Name:  
Facility Site Address:  
Permit #:  
Exp Date:  
Permit Holder:  

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

### FOOD FROM APPROVED SOURCES

- 16. Food obtained from approved source
- 17. Compliance with shell stock tags, condition, display
- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

### CONFORMITY WITH APPROVED PROCEDURES

- 19. Consumer advisory provided for raw or undercooked foods

### HIGHLY SUSCEPTIBLE POPULATIONS

- 20. Licensed health care facilities/ public or private schools; prohibited foods not offered

### WATER/ HOT WATER

- 21. Hot and cold water available

### LIQUID WASTE DISPOSAL

- 22. Sewage and wastewater properly disposed

### VERMIN

- 23. No rodents, insects, birds, or animals

### PHYSICAL FACILITIES

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

### SIGNS REQUIREMENTS

- 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

### COMPLIANCE & ENFORCEMENT

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

### PERMANENT FOOD FACILITIES

- 47. Signs posted; last inspection report available

### PLAN REVIEW

- 48. Permits Available
- 50. Impoundment
- 51. Permit Suspension