Facility Name: Plumas Crest  |  Exp Date: 5/10/19  |  Permit Holder: Margo Carney

**DÉMONSTRATION OF KNOWLEDGE**

- Demonstration of knowledge; food safety certification (COS)
- Food Safety Cert Name: Maria Maloney (Exp. Date: 5/10/19)

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- Communicate disease; reporting, restrictions & exclusions (X)
- No discharge from eyes, nose, and mouth (X)
- Proper eating, tasting, drinking or tobacco use (X)

**PREVENTING CONTAMINATION BY HANDS**

- Hands clean and properly washed; gloves used properly (X)
- Adequate handwashing facilities supplied & accessible (X)

**TIME AND TEMPERATURE RELATIONSHIPS**

- Proper hot and cold holding temperatures (X)
- Time as a public health control; procedures & records (X)
- Proper cooking methods (X)
- Proper cooking time & temperatures (X)
- Proper reheating procedures for hot holding (X)

**PROTECTION FROM CONTAMINATION**

- Retained and re-service of food (X)
- Food in good condition, safe and unadulterated (X)
- Food contact surfaces: clean and sanitized (X)

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**SUPERVISION**

- Person in charge present and performs duties (X)

**PERSONAL CLEANLINESS**

- Personal cleanliness and hair restraints (X)

**GENERAL FOOD SAFETY REQUIREMENTS**

- Approved thawing methods used; frozen food (X)
- Food separated and protected (X)
- Washing fruits and vegetables (X)
- Toxic substances properly identified, stored, used (X)

**FOOD STORAGE/ DISPLAY/ SERVICE**

- Food storage; food storage containers identified (X)

**CONSUMER SELF-SERVICE**

- Consumer self-service (X)

**FOOD PROPERLY LABELED & HONESTLY PRESENTED**

- Equipment/ Utensils/ Linens (X)

**NONFOOD CONTACT SURFACES CLEAN**

- Nonfood contact surfaces clean (X)

**WATER/ HOT WATER**

- Hot and cold water available (Temp: 120°F)

**LIQUID WASTE DISPOSAL**

- Sewage and wastewater properly disposed (VERMIN)

**PERSONAL CLEANLINESS**

- Thermometers provided and accurate (X)
- Wiping clothes: properly used and stored (X)

**PHYSICAL FACILITIES**

- Plumbing: proper backflow devices (X)
- Garbage and refuse properly disposed; facilities maintained (X)
- Toilets: properly constructed, supplied, cleaned (X)
- Premises; personal/cleaning items; semi-protecting (X)

**PERMANENT FOOD FACILITIES**

- Floor, walls and ceilings: built, maintained, and clean (X)
- No unapproved private homes/ living or sleeping quarters (X)

**SIGNED/ REQUIREMENTS**

- Signs posted; last inspection report available (X)

**COMPLIANCE & ENFORCEMENT**

- Plan Review (X)
- Permit Available (X)
- Impoundment (X)
- Permit Suspension (X)

**RE-INSPECTION DATE:**

Received by (Print): Vickie Kostner  |  Received by (Signature): Vickie Kostner  |  Title: 

Specialist (Print): Pat Seegers  |  Specialist (Signature): 

Re-inspection Date: 