### PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Site 127 Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

**Facility Name:** Plu-Sd - Quincy Hilton  
**Facility Site Address:** 6 Quincy Avenue  
**City:** Quincy  
**Zip:** 95971  
**Phone Number:** 283-6510  
**PR ID #:** 150  
**Permit #:** 18-154126-G  
**Exp Date:** 2/1/19  
**Permit Holder:** Plu-Sd  

**Date of Inspection:** 10/19/19

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

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### DEMONSTRATION OF KNOWLEDGE

**Food Safety Cert Name:**  
**Exp Date:** 5/1/19

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- Communicable disease; reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, tasting, drinking or tobacco use
- Handwashing:
  - Hands clean and properly washed; gloves used properly
  - Adequate handwashing facilities supplied & accessible
- Time & Temp
  - Proper hot and cold holding temperatures
  - Time as a public health control; procedures & records
  - Proper cooling methods
  - Proper cooking time & temperatures
  - Proper reheating procedures for hot holding
- Protection from contamination
  - Returned & re-service of food
  - Food in good condition, safe & unadulterated
  - Food contact surfaces: clean & sanitized

### FOOD FROM APPROVED SOURCES

- 16. Food obtained from approved source
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- Consumer Advisory
  - Highly Susceptible Populations
  - Water/hot water
  - Sewage & wastewater properly disposed
  - No rodents, insects, birds, or animals

### PHYSICAL FACILITIES

- Plumbing: proper backflow devices
- Garbage & refuse properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises; personal/cleaning items; vermin-proofing
- Permanent Food Facilities
  - Floor, walls & ceilings: clean, maintained, & clean
  - No unapproved private homes / living or sleeping quarters

### COMPLIANCE & ENFORCEMENT

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

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Received by (Print) **BRADLEY R. PRESTON**  
Title **Inspection Supervisor**

Received by (Signature) **Pat Sawyer**  
Specialist (Signature) **Pat Sawyer**

Re-inspection Date: **10/19/19**