**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:** 11/15/18

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<table>
<thead>
<tr>
<th>Facility Name: Mcdowg Coffee</th>
<th>Phone Number: 283-5061</th>
<th>PR ID #: 208</th>
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<tbody>
<tr>
<td>Facility Site Address: 231 W Main</td>
<td>City: Quincy</td>
<td>Zip: 95971</td>
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<tr>
<td>Permit #: 9-125</td>
<td>Exp Date: 11/15/19</td>
<td>Permit Holder: Green Lee</td>
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<td>Type of Inspection: Routine</td>
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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**

- 1. Demonstration of knowledge; food safety certification  
  - Food Safety Cert Name:  
    - Exp Date: 9/15/19

**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 and re-service of food
- 13. Food in good condition, safe and unadulterated
- 14. Food contact surfaces: clean and sanitized

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**FOOD FROM APPROVED SOURCES**

- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- 19. Consumer advisory provided for raw or undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**

- 20. Licenses health care facilities; public & private schools; prohibited foods not offered

**WATER/HOT WATER**

- 21. Hot and cold water available
  - Temp: 120°F

**LIQUID WASTE DISPOSAL**

- 22. Sewage and wastewater properly disposed

**VERMIN**

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

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**SUPERVISION**

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**PERSONAL CLEANLINESS**

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**GENERAL FOOD SAFETY REQUIREMENTS**

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**FOOD STORAGE/DISPLAY SERVICE**

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**EQUIPMENT UTENSILS/LINENS**

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**NONFOOD CONTACT SURFACES CLEAN**

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**WASTEWATER FACILITIES INSTALLED MAINTAINED USED; TEST STRIPS**

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**EQUIPMENT UTENSILS APPROVED INSTALLED CLEAN GOOD REPAIR CAPACITY**

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**VENDING MACHINES**

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**ADEQUATE VENTILATION LIGHTING DESIGNATED AREAS USE**

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**TITLE:** Owner
7. Small refrigeration unit utilized for Milk @ Espressio Setup @ ≈ 48°F.

Potenti Monitor unit & adjust as needed to ensure Temp is @ 41°F or below.

Glass display refrigeration unit @ 50°F +. Initial start of inspection.

Unit is on a timer - Facility to monitor & evaluate duration of off cycle
to ensure unit is maintaining 41°F or below. Timer was shut off & unit
began to run during inspection. Temperature was @ ≈ 40°F and proper @ time
of end of inspection.

Received by (Print) ________________________ Title ________________________

Received by (Signature) ________________________

Specialist (Print) ________________________ Specialist (Signature) ________________________

Re-inspection Date: ________________________