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: 10/19/15

Facility Name: PLUMAS DISTRICT HOSPITAL
Facility Site Address: 10655 RUSSELL LANE
City: Quincy
Zip: 95971

Permit #: 18-197
Exp Date: 10/19/18
Permission Holder: PLUMAS DISTRICT HOSPITAL
Type of Inspection: Routine

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: Kay Ludo
- Exp Date: 3/1/21

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

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. Correct cooling 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

FOOD STORAGE/ DISPLAY SERVICE

- 30. Food storage; food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented

EQUIPMENT/ UTENSILS/ LINES

- 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

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

- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- 19. Consumer advisory provided for raw or undercooked foods
- 20. Licensed health care facilities/ public & private schools; prohibited foods not offered
- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals

WATER/HOT WATER

- Temp: 120°F

LIQUID WASTE DISPOSAL

- VERMIN

SUPERVISION

- 24. Person in charge present and performs duties
- 25. Personal cleanliness and hair restraints
- 26. Approved thawing methods used, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored, used
- 30. Food storage; food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented

EQUIPMENT/UTENSILS/LINES

- 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

Received by (Print): CATHY FINCHER
Received by (Signature): [Signature]
Specialist (Print): PAT SAWICKS
Specialist (Signature): [Signature]

Title: FOOD & NUTRITION SERVICES

Re-inspection Date:

REVISED 3-6-15