### 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:** 11/28/18

| Facility Name: |  
| City: |  
| Zip: |  
| Phone Number: |  

**Permit #:**  
**Exp Date:** 2/1/19  
**Type of Inspection:** Pre-Open

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

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
</tr>
</thead>
</table>

### DEMONSTRATION OF KNOWLEDGE

- **Demonstration of knowledge; food safety certification:**
  - Food Safety Cert Name: [ ]
  - Exp Date:  

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- **Communicable disease; reporting, restrictions & exclusions:**
- **Proper eating, tasting, drinking or tobacco use:**
- **Hands clean and properly washed; gloves used properly:**
- **Adequate handwashing facilities supplied & accessible:**

### TIME AND TEMPERATURE RELATIONSHIPS

- **Proper hot and cold holding temperatures:**
- **Proper as a public health control; procedures & records:**
- **Proper cooking methods:**
- **Proper cooking time & temperatures:**
- **Proper reheating procedures for hot holding:**

### PROTECTION FROM CONTAMINATION

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

### SUPERVISION

- **Person in charge present and performs duties:**
- **Personal cleanliness:**
- **Hair restraints:**
- **Approved thawing methods used, frozen food:**
- **Food separated and protected:**
- **Washing fruits and vegetables:**
- **Identified, stored, used:**
- **Food storage/ display/ service:**
- **Food storage; food containers identified:**
- **Consumer self-service:**
- **Food properly labeled & honestly presented:**
- **Equipment/ utensils/ linens:**
- **Nonfood contact surfaces clean:**
- **Washing facilities: installed, maintained, used; test strips:**
- **Equipment/ utensils approved; installed; clean; good repair, capacity:**
- **Equipment, utensils and linens: storage and use:**
- **Vending machines:**
- **Adequate ventilation and lighting; designated areas, use:**

### FOOD FROM APPROVED SOURCES

- **Food obtained from approved source:**
- **Compliance with shell stock tags, condition, display:**
- **Compliance with Gulf Oyster Regulations:**
- **Compliance with variance, specialized process, reduced oxygen packaging, HACCP Plan:**
- **Consumer Advisory:**
- **Highly Susceptible Populations:**
- **Licensed health care facilities, public & private schools; prohibited foods not offered:**

### LIQUID WASTE DISPOSAL

- **Hot and cold water available:**
  - Temp: 125°F
- **Sewage and wastewater properly disposed:**
- **Vermin:**

### PERMANENT FOOD FACILITIES

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

### PHYSICAL FACILITIES

- **Plumbing: proper backflow devices:**
- **Garbage and refuse properly disposed; facilities maintained:**
- **Toilet facilities: properly constructed, supplied, cleaned:**
- **Premises; personal cleaning items; vermin-proofing:**

### COMPLIANCE & ENFORCEMENT

- **Plan Review:**
- **Permits Available:**
- **Impoundment:**
- **Permit Suspension:**

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Received by (Print):  
Signature:  
Title:  
Re-inspection Date:  

Received by (Signature):  
Specialist (Print):  
Specialist (Signature):  
5. Supply Restroom Handwash sinks w/ single service soap w/ dispenser.
   Discontinue use of bar type soap.

34. Obtain test strips (Hi-Watemp) for dishwasher. & Obtain chlorine test strips for
   Sanitizer Bucket. Chlorine residual @ 100 ppm min.

- Appraisal to operate once all monitoring completed for water system.

Received by (Print)  CRISTINA FRANCA  
Title

Received by (Signature)  

Specialist (Print)  PAT SABDERG  Specialist (Signature)  
Re-inspection Date:  11/29/19