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

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

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DEMONSTRATION OF KNOWLEDGE

- Demonstration of knowledge; food safety certification

EMPLOYEE HEALTH & HYGIENIC PRACTICES

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

PREVENTING CONTAMINATION BY HANDS

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

TIME AND TEMPERATURE RELATIONSHIPS

- 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 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

- Personal cleanliness and hair restraints

GENERAL FOOD SAFETY REQUIREMENTS

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

FOOD STORAGE/ DISPLAY/ SERVICE

- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

EQUIPMENT/ UTENSILS/ LINENS

- Nonfood contact surfaces clean
- Warewashing 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
- CONFORMANCE WITH APPROVED PROCEDURES
- 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
- WATER/HOT WATER
- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds or animals

Superintendent

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

SIGNED REQUIREMENTS

- Signs posted; last inspection report available

COMPLIANCE & ENFORCEMENT

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

Received by (Print)  

Received by (Signature)  

Specialist (Print)  

Specialist (Signature)  

Re-inspection Date:  

Title  

Date of Inspection: 12/6/18