PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd, Ste 127, Quincy, CA 95971
Phone: (530) 283-6555  FAX (530) 283-6241

Facility Name: SUMBAK
Facility Site Address: 350 BOWAH
City: PLUMAS
State: CA
Zip: 96107
Phone Number: 530-283-1212
PR ID #: 167
Type of Inspection: ROUTINE
Date of Inspection: 6/9/18

Permit #: 18-15427  Exp Date: 7/27/19  Permit Holder: MAIA CRUSE

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
   - Exp. Date: 2/4/21

### 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

### 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 cooling time & temperatures
11. Proper reheating procedures for hot holding

### PROTECTION FROM CONTAMINATION

12. Returned & re-service of food
13. Food in good condition, safe and undamaged
14. Food contact surfaces; clean and sanitized

### 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. Rodents, insects, birds; or animals

### 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
33. No food 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
39. Thermometers provided and accurate
40. Wiping clothes; properly used and stored

### PHYSICAL FACILITIES

41. Plumbing; proper backflow devices
42. Garbage and refuse properly disposed; facilities maintained
43. Toilet facilities; properly constructed, supplied, cleaned
44. Premises; personal cleaning items, venom-poisoning

### PERMANENT FOOD FACILITIES

45. Floor, walls and ceilings: built, maintained, and clean
46. No unapproved private homes/ living or sleeping quarters

### SIGN REQUIREMENTS

47. Signs posted; test inspection report available

### COMPLIANCE & ENFORCEMENT

48. Plan Review
49. Permit Available
50. Impoundment
51. Permit Suspension

Title

Received by (Print):

[Signature]

Received by (Signature):

[Signature]

Specialist (Print):

[Signature]

Specialist (Signature):

Re-inspection Date: 6/16/18
OBSERVATIONS AND CORRECTIVE ACTIONS

434) Repair the leak conshelf to provide 50ppm Cl₂ at final rinse (Found at <10ppm)