### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   - **COS MAJ OUT**
   - **In compliance**
   - **N/O = Not observed**
   - **N/A = Not applicable**
   - **COS = Corrected on-site**
   - **MAJ = Major violation**
   - **OUT = Out of Compliance**

#### 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

#### PROTECTION FROM CONTAMINATION

- Proper cooling methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

#### FOOD STORAGE DISPLAY SERVICE

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

#### 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

#### CONFORMANCE WITH APPROVED PROCEDURES

- Consumer advisory provided for raw or undercooked foods
- Highly Susceptible Populations
- Licensed health care facilities; public & private schools; prohibited foods not offered

#### WATER/HOT WATER

- Hot and cold water available
- Temp

#### LIQUID WASTE DISPOSAL

- Sewage and wastewater properly disposed
- Vermic

#### 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

#### EQUIPMENT/UTENSILS/LINENS

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

#### PHYSICAL FACILITIES

- Plumbing: proper backflow devices
- Garbage and refuse properly disposed; facilities maintained
- Toilets 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

#### SIGNS/ REQUIREMENTS

- Signs posted; last inspection report available

### RECEPTION

- Thermometers provided and accurate
- Wiping cloths: properly used and stored

### SPECIALIST

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

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

### COMPLIANCE & ENFORCEMENT

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

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**PLUMAS COUNTY ENVIROMENTAL HEALTH DIVISION**
**FOOD SAFETY EVALUATION REPORT**
270 County Hospital Rd., Ste 127 Quincy, CA 95971
Phone: (530) 263-6355  FAX (530) 263-8241

**Date of Inspection:** 10/0/18

**Facility Name:** CUMMINS FAMILY MEAL
**Phone Number:** 836-1972  **PR ID #: 167**
**Facility Site Address:** 320 PEMBA
**Zip:** 9613
**Exp Date:** 1/19
**Permit #: 63-15417**  **Permit Holder:** MATHER CRUSE

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