**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

**Facility Name:** CAL PIPE ELKS  
**City:** PORTOLA  
**Zip:** 96122  
**Type of Inspection:** ROUTING

**Date of Inspection:** 2/5/2013

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### In = In compliance  
**N/ O = Not observed  
N/A = Not applicable  
COS = Corrected on-site  
MAJ = Major violation  
OUT = Out of Compliance

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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

2. Communicable disease; reporting, restrictions & exclusions

3. No discharges from eyes, nose, and mouth

4. Proper eating, tasting, drinking or tobacco use

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 cooking times & temperatures

11. Proper reheating procedures for hot holding

### FOOD FROM APPROVED SOURCES

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15. Food obtained from approved source

16. Compliance with all stock tags, condition, display

17. Compliance with Gulf Oyster Regulations

### CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with processing, specialized process, reduced oxygen packaging, & HACCP Plan

### CONSUMER ADVISORY

19. Consumer advisory provided for raw or undercooked foods

20. Licensed health care facilities; public & private schools; prohibited foods not offered

### WATER/HOT WATER

21. Hot and cold water available

### LIQUID WASTE DISPOSAL

22. Sewage and wastewater properly disposed

### VERMIN

23. No rodents, insects, birds, or animals

### SUPERVISION

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24. Person in charge present and performs duties

### PERSONAL CLEANLINESS

25. Personal cleanliness and hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS

26. Approved thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored, used

### FOOD STORAGE/ DISPLAY SERVICE

30. Food storage; food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

### EQUIPMENT/ UTENSILS/ LINENS

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

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**Received by (Print):**  
**Received by (Signature):**

**Specialist (Print):**  
**Specialist (Signature):**

**Re-inspection Date:**  2/5/2013
### OBSERVATIONS AND CORRECTIVE ACTIONS

| #34 | Repair the warewasher to provide soap at wash and 50 ppm Cl\(^2\) at final rinse (found no soap at wash and 81 ppm Cl\(^2\) at final rinse) |

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**Received by (Print):**  
**Title:**

**Received by (Signature):**  
**Specialist (Print):**  
**Specialist (Signature):**  
**Re-inspection Date:**