## PLUMAS COUNTY
**ENVIRONMENTAL HEALTH DIVISION**
**FOOD SAFETY EVALUATION REPORT**
270 County Hospital Rd., Ste 127 Quincy, CA 95971
Phone: (530) 283-6365  FAX (530) 283-6241

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**Facility Name:** CEDARLINE
**Facility Site Address:** 875 E MAIN St
**City:** Quincy
**Zip:** 95971

**Phone Number:**
**PR ID #:** 128

**Permit #:** Pending
**Exp Date:** 4-1-19
**Permit Holder:** LING ECK

**Type of Inspection:** Routine

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

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

#### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification

**Food Safety Cert Name:** LING ECK
**Exp Date:** 6/8/23

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease; reporting, restrictions & exclusions

#### 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 cooking time & temperatures

11. Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION

12. Returned and re-service of food

13. Food in good condition, safe and unadulterated

14. Food contact surfaces; clean and sanitized

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#### FOOD FROM APPROVED SOURCES

15. Food obtained from approved source

16. Compliance with shell stock tags, condition, display

17. Compliance with Gef 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. No rodents, insects, birds, or animals

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#### SUPERVISION

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):** LING ECK
**Title:** Owner

**Received by (Signature):**

**Specialist (Print):** Jerry Sipe
**Specialist (Signature):**

**Re-inspection Date:** Next Routine

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[Signature]