### Food Safety Evaluation Report

**Plumas County Public Health Agency**

**Environmental Health Division**

**Food Safety Evaluation Report**

270 County Hospital Rd., Ste 127
Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

**Inpection:** 6-29-17

**Facility Name:** Caper Creek Camp

**Mailing Address:** 1587 Williams Valley Hwy

**County:** Greenville

**Zip Code:** 95947

**Permit #:** 17-45795-A

**Exp Date:** 6-15-18

**Permit Holder:** Sutter Altai

**Type of Inspection:** Routine

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

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### Demonsration of Knowledge

- Demonstration of knowledge, food safety certification

Food Safety Cert Name:

### 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 cooking 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/Linen

- 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 shelf stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

### Consumer Advisory

- 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 120°F

### Liquid Waste Disposal

- Sewage and wastewater properly disposed

### Vermi

- No rodents, insects, birds, or animals

**DO NOT USE STEAM TABLE TO BRING FROZEN FOODS UP TO TEMP. DESIGNATE PERSON IN CHARGE AT ALL TIMES**

### Thermometers Provided and Accurate

### Wiping cloths: properly used and stored

### Physical Facilities

- 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

### Signs/Requirements

- Signs posted; last inspection report available

### Compliance & Enforcement

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

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**Received by (Print):** Rebecca L. Hoyland

**Title:** Owner/Director

**Received by (Signature):** Rebecca Altai

**Specialist (Print):** Jerry Sipe

**Specialist (Signature):** [Signature]

**Re-inspection Date:** Next Routine