



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

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Date of Inspection: 12/17/18

Facility Name: <u>TATTI'S THUNDER CAFE</u>	Phone Number <u>283-8300</u>	PR ID # <u>223</u>
Facility Site Address: <u>557 Lawrence</u>	City: <u>QUINCY</u>	Zip <u>95971</u>
Permit #: <u>18-154160</u>	Exp Date: <u>4/24/19</u>	Permit Holder: <u>PATRICIA DE LOE</u>
		Type of Inspection: <u>ROUTINE</u>

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

In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
X	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Patricia De Loe</u> Exp. Date <u>11/16/23</u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X	2. Communicable disease; reporting, restrictions & exclusions			
X	3. No discharge from eyes, nose, and mouth			
X	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
X	5. Hands clean and properly washed; gloves used properly			
X	6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
X	7. Proper hot and cold holding temperatures			
X	8. Time as a public health control; procedures & records			
X	9. Proper cooling methods			
X	10. Proper cooking time & temperatures			
X	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
X	12. Returned and re-service of food			
X	13. Food in good condition, safe and unadulterated			
X	14. Food contact surfaces: clean and sanitized			

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
X	15. Food obtained from approved source			
X	16. Compliance with shell stock tags, condition, display			
X	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES				
X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY				
X	19. Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations				
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER				
X	21. Hot and cold water available	Temp <u>120°F</u>		
LIQUID WASTE DISPOSAL				
X	22. Sewage and wastewater properly disposed			
VERMIN				
X	23. No rodents, insects, birds, or animals			

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				

OUT				
39. Thermometers provided and accurate				
40. Wiping cloths: 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; vermin-proofing				
PERMANENT FOOD FACILITIES				
45. Floor, walls and ceilings: built, maintained, and clean				
46. No unapproved private homes/ living or sleeping quarters				
SIGNS/ REQUIREMENTS				
47. Signs posted; last inspection report available				
COMPLIANCE & ENFORCEMENT				
48. Plan Review				
49. Permits Available				
50. Impoundment				
51. Permit Suspension				

Received by (Print)	<u>Alexis De Loe</u>	Title
Received by (Signature)	<u>Alexis De Loe</u>	
Specialist (Print)	<u>Pat Sanders</u>	Specialist (Signature) <u>H. Sanders</u>
		Re-inspection Date:

Facility Name: <u>Patti's THUNDER CAFÉ</u>	FAID # <u>223</u>	Pg <u>2</u> of <u>2</u>
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OBSERVATIONS AND CORRECTIVE ACTIONS

26. ALL FROZEN FOODS TO BE THAWED ONE OF THREE WAYS:

1. UNDER REFRIGERATION.
2. UNDER COOL RUNNING WATER.
3. DURING THE COOKING PROCESS.

SEVERAL FOOD ITEMS BEING THAWED ON COUNTERTOP OBSERVED DURING INSPECTION.

38. SUPPLY APPROVED FILTERS w/IN MECHANICAL VENTILATION TO ELIMINATE ANY GAPS IN FILTER BASE. SUPPLY SHATTER GUARDS OR SHATTER PROOF BULBS ON LIGHTING FIXTURE INSIDE OF MECHANICAL VENTILATION

Out-Going Violation noted on previous inspection report

Received by (Print)	<u>Alexis DeGol</u>	Title
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Specialist (Print)	<u>Pat Sanders</u>	Specialist (Signature) <u>H. Hall</u>
		Re-inspection Date: