**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: Quincy Eats Lodge
Facility Site Address: 25244 E Math Rd
City: Quincy
Zip: 95971

Date of Inspection: 2/18/18

**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
   - Communicable disease; reporting, restrictions & exclusions
   - No discharge from eyes, nose, and mouth
   - Proper eating, tasting, drinking or tobacco use
   - Hands clean and properly washed; gloves used properly
   - Adequate handwashing facilities supplied & accessible
   - Food in good condition, safe and unadulterated
   - Food contact surfaces; clean and sanitized

**FINDINGS**

15. Food obtained from approved source
16. Compliance with shelf stock tags, condition, display
17. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
19. Consumer advisory provided for raw or uncooked 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

**INSTRUCTIONS**

24. Person in charge present and performs duties
   - PERSONAL CLEANLINESS
   - GENERAL FOOD SAFETY REQUIREMENTS
   - Approved thawing methods used, frozen food
   - Food separated and protected
   - Washing fruits and vegetables
   - Toxic substances properly identified, stored, used

25. Personal cleanliness and hair restraints
26. Food storage; food storage containers identified
27. Consumer self-service
28. Food properly labeled & honestly presented
29. Equipment/Utensils/Linen
30. Nonfood contact surfaces clean
31. Warewashing facilities; installed, maintained, used; test strips
32. Equipment/Utensils approved; installed; clean; good repair, capacity
33. Equipment, utensils and linens: storage and use
34. Vending machines

**RECOMMENDATIONS**

35. Thermometers provided and accurate
36. Wiping cloths: properly used and stored
37. Plumbing: proper backflow devices
38. Garbage and refuse properly disposed; facilities maintained
39. Toilet facilities: properly constructed, supplied, cleaned
40. Premises; personal cleaning items; vermin-proofing
41. Floor, walls and ceilings; built, maintained, and clean
42. No unapproved private homes/ living or sleeping quarters

**SIGNATURES & CERTIFICATIONS**

Received by (Print)

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Title
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<th>Observation</th>
<th>Action</th>
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<tr>
<td>#34</td>
<td>Repair the washer to produce O2 at final stage (Feed and Z-loop)</td>
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