### 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: Sierra Rice Camp
Facility Site Address: 21 Sierra Rd.
City: Canmore
PR ID #: 4728
Type of Inspection: Routine

Date of Inspection: 6/19/18

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
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#### DEMONSTRATION OF KNOWLEDGE

- **Food Safety Cert Name:**
  - **Exp Date:**

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Communicate disease; reporting, restrictions & exclusions
2. Proper hand washing:
   - Hand washing facilities supplied & accessible
   - Adequate handwashing facilities supplied & accessible

#### TIME AND TEMPERATURE RELATIONSHIPS

- **Proper hot and cold holding temperatures:**
- **Proper cooking times & temperatures:**
- **Proper reheating procedures for hot holding:**
- **Returned and re-service of food:**
- **Food in good condition, safe and unadulterated:**

#### FOOD STORAGE/ DISPLAY SERVICE

- **Nonfood contact surfaces clean:**
- **Washing facilities installed, maintained, used; test strips:**
- **Equipment/ Utensils/Linens:**
- **Equipment, utensils and linens: storage and use:**
- **Vending machines:**
- **Adequate ventilation and lighting, designated areas, use:**

#### FOOD FROM APPROVED SOURCES

15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster Regulations

#### CONFORMANCE WITH APPROVED PROCEDURES

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

#### LIQUID WASTE DISPOSAL

- **Sewage and wastewater properly disposed:** VERMIN
- **No rodents, insects, birds, or animals:**

#### SUPERVISION

24. Person in charge present & 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

#### 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 or dwelling quarters

#### COMPLIANCE & ENFORCEMENT

48. Plan Review
49. Permits Available
50. Impoundment
51. Permit Suspension

Received by (Print): Geoffrey Lacefield
Received by (Signature): Pat Sasser

Specialist (Print): Specialist (Signature):
39. Provide accurate thermometers in all refrigeration units containing perishable foods.

45. Repair Florida whose cooking food has burned creating large voids where food debris can be captured is unable /difficult to clean

Note: C.H. saw no obvious signs of a bat infestation during inspection of food prep area. As directed by complainant call revised 6/16/19

Received by (Print) Geoffrey Lacefield

Received by (Signature) [Signature]

Specialist (Print) [Print Name]

Specialist (Signature) [Signature]

Re-inspection Date: