



**PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
*FOOD SAFETY EVALUATION REPORT***

pg 1 of 1

Date of Inspection: 8/1/18

Facility Name: UC FORESTRY CAMP Facility Site Address: _____ City: MEADOW VALLEY Zip: 95951 Phone Number: _____ PR ID #: 281
Permit #: 17-08437 Exp Date: 5/1/19 Permit Holder: JON DVORAK Type of Inspection: RE-INSPECTION

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																									
1. Demonstration of knowledge; food safety certification																									
Food Safety Cert Name: NONE ON FILE			Exp. Date																						
EMPLOYEE HEALTH & HYGIENIC PRACTICES																									
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In	N/O-N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
	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				
	CONSUMER ADVISORY				
	19. Consumer advisory provided for raw or undercooked foods		1	2	3
	Highly Susceptible Populations				
	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
	WATER/HOT WATER				
	21. Hot and cold water available				
	Temp _____				
	LIQUID WASTE DISPOSAL				
	22. Sewage and wastewater properly disposed				
	VERMIN				
	23. No rodents, insects, birds, or animals				

SUPERVISION		OUT
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		

39. Thermometers provided and accurate	OUT
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)

Title

Received by (Signature)

e) 

Specialist (Signature)

Re-inspection Date:

Specialist (Print) Jerry Sipe

John Dyer

1. PROVIDE COPY OF FOOD SAFETY CERT TO ENV HEALTH

7. CHICKEN FOUND AT 70°F IN FOOD PREP SINK -
STAFF DELAYED CORRECTION.

PIECE

DEER. 1-2 100
Pd. 80 131

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8/11/18 TO DISCUSS