



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: 5/10/2019

Facility Name: <u>CAROL'S CAFE</u>	Phone Number <u>259-2464</u>	PR ID # <u>234</u>
Facility Site Address: <u>2932 ALMANOR DR.</u>	City: <u>CANYON DAM</u>	Zip <u>95923</u>
Permit #: <u>18-011</u>	Exp Date: <u>6/10/2020</u>	Permit Holder: <u>CAROL FRANCHETTI</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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
X	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>LESLIE FRANCHETTI</u> Exp. Date <u>2/7/2022</u>				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
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			
<b>PREVENTING CONTAMINATION BY HANDS</b>				
X	5. Hands clean and properly washed; gloves used properly			
X	6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
X	7. Proper hot and cold holding temperatures			10
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			
<b>PROTECTION FROM CONTAMINATION</b>				
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
<b>FOOD FROM APPROVED SOURCES</b>				
X	15. Food obtained from approved source			
X	16. Compliance with shell stock tags, condition, display			
X	17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>CONSUMER ADVISORY</b>				
X	19. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>				
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>				
X	21. Hot and cold water available	Temp _____		
<b>LIQUID WASTE DISPOSAL</b>				
X	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>				
X	23. No rodents, insects, birds, or animals			

<b>SUPERVISION</b>					OUT
24. Person in charge present and performs duties					
<b>PERSONAL CLEANLINESS</b>					
25. Personal cleanliness and hair restraints					
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>					
26. Approved thawing methods used, frozen food					X
27. Food separated and protected					X
28. Washing fruits and vegetables					
29. Toxic substances properly identified, stored, used					
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>					
30. Food storage; food storage containers identified					
31. Consumer self-service					
32. Food properly labeled & honestly presented					
<b>EQUIPMENT/ UTENSILS/ LINENS</b>					
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					

<b>PHYSICAL FACILITIES</b>					OUT
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					
<b>PERMANENT FOOD FACILITIES</b>					
45. Floor, walls and ceilings: built, maintained, and clean					
46. No unapproved private homes/ living or sleeping quarters					
<b>SIGNS/ REQUIREMENTS</b>					
47. Signs posted; last inspection report available					
<b>COMPLIANCE &amp; ENFORCEMENT</b>					
48. Plan Review					
49. Permits Available					
50. Impoundment					
51. Permit Suspension					

Received by (Print) <u>Carol Franchetti</u>	Title <u>Owner</u>
Received by (Signature) <u>Carol Franchetti</u>	
Specialist (Print) <u>PAT SANDERS</u>	Specialist (Signature) <u>F. Sanders</u>
Re-inspection Date:	

Facility Name: <u>CAROL'S CAFE</u>	FAID # <u>234</u>	Pg <u>2</u> of <u>2</u> Date of Inspection: <u>5/10/2019</u>
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

7. ADJUST FOOD PREP REFRIGERATION UNIT, IN THE MAIN PREP AREA, TO OBTAIN 41°F OR BELOW. UNIT AT 47°F AT TIME OF INSPECTION.

26 & 27. - THAW ALL FOODS IN ONE OF THREE WAYS:

- 1) UNDER REFRIGERATION
- 2) UNDER COOL RUNNING WATER
- 3) PART OF THE COOKING PROCESS

- STORE ALL RAW MEATS BELOW AND AWAY FROM READY TO EAT FOODS.
- FROZEN RIBS OBSERVED STORED ABOVE BREAD.

Received by (Print) Carol Franchetti

Title Owner

Received by (Signature) Carol Franchetti

Specialist (Print) PAT SAWERS

Specialist (Signature) H. J. H.

Re-inspection Date: