## 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

**Date of Inspection:** 4/4/19

### Facility Information
- **Facility Name:** Happy Cows
- **Facility Site Address:** 605 Main
- **City:** Castrillo
- **Phone Number:** 258-2395
- **Zip:** 96020
- **PR ID #:** 1168
- **Type of Inspection:** Routine

### In/Not in Compliance

<table>
<thead>
<tr>
<th>In/No-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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<tbody>
<tr>
<td>1. Demonstration of knowledge, food safety certification</td>
<td>X</td>
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<td>2. Communicable disease; reporting, restrictions &amp; exclusions</td>
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<tr>
<td>3. No discharge from eyes, nose, and mouth</td>
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<td>4. Proper eating, tasting, drinking or tobacco use</td>
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<td>5. Hands clean and properly washed; gloves used properly</td>
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<tr>
<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
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<td>7. Proper hot and cold holding temperatures</td>
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<td>8. Time as a public health control; procedures &amp; records</td>
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<td>9. Proper cooking methods</td>
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<td>10. Proper cooking time &amp; temperatures</td>
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<td>11. Proper reheating procedures for hot holding</td>
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<td>12. Returned and re-service of food</td>
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<td>13. Food in good condition, safe and unadulterated</td>
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<td>14. Food contact surfaces: clean and sanitized</td>
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### Food from Approved Sources
- **COS**
- **MAJ**
- **OUT**
- 1. Food obtained from approved source
- 2. Compliance with shell stock tags, condition, display
- 3. Compliance with Gulf Oyster Regulations
- 4. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- 5. Consumer advisory provided for raw or undercooked foods
- 6. Hot and cold water available
- 7. Liquid waste disposal
- 8. Sewage and wastewater properly disposed
- 9. No rodents, insects, birds, or animals

### Supervision
- **COS**
- **MAJ**
- **OUT**
- 24. Person in charge present and performs duties
- 25. Personal cleanliness and hair restraints
- 26. Approved thawing methods used, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
- 29. Toxic substances properly identified, stored, used
- 30. Food storage; food storage containers identified
- 31. Consumer self-service
- 32. Food properly labeled & honestly presented
- 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

### Approval
- Received by (Print): 
- Received by (Signature): 
- Specialist (Print): 
- Specialist (Signature): 

### Title

### Re-inspection Date
9. All Potentially Hazardous Foods shall be cooked from 135° to 70° F within 2 hours then from 70° F to 41° F within 4 hours. In order to meet this requirement Employees must closely monitor both Time & Temp. Additionally, All foods that are cooling shall be adequately protected from potential contamination. Rice & Chicken observed out cooling.

35. Clean inside & out of all equipment, pay attention to any leaves or cracks & crevices where debris can accumulate. 
Clean all shelving & tables to remove all food debris on a regular basis. Significant amount of food debris observed throughout facility, particularly under & between hot hold units.

41. All doors from Prep area & storage areas leading outside shall remain closed during operation until screening is installed.

27. Clean front counter area & organize to keep all non-food personal items separated from retail food. – lotions, vitamins, sunglasses, etc.