**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:** M. Caste  
**Facility Site Address:** Unused MA-0  
**City:** Chico  
**Phone Number:** 258-1879  
**PR ID #:** 1516  
**Permit #:** 19-123  
**Exp Date:** 2/1/20  
**Permit Holder:** Marquez-Fuentes  
**Type of Inspection:** Routine

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**See reverse side for the code sections and general requirements that correspond to each violation listed below**

<table>
<thead>
<tr>
<th>In</th>
<th>NO/NA</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

**Food Safety Cert Name:** Franco Pacheco  
**Exp Date:** 2/10/20

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**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

2. Communicable disease; reporting, restrictions & exclusions
3. No discharge from eyes, nose, and mouth
4. Proper eating, tasting, drinking or tobacco use

**PREVENTING CONTAMINATION BY HANDS**

5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

7. Proper hot and cold holding temperatures
8. Time as a public health control; procedures & records
9. Proper cooling methods
10. Proper cooling time & temperatures
11. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

12. Returned and re-service of food
13. Food in good condition, safe and unadulterated
14. Food contact surfaces: clean and sanitized

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**SUPERVISION**

24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints

**PERSONAL CLEANLINESS**

26. Approved thawing methods used, frozen food
27. Food separated and protected
28. Washing fruits and vegetables
29. Toxic substances properly identified, stored, used

**GENERAL FOOD SAFETY REQUIREMENTS**

30. Food storage: food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented

**FOOD STORAGE/ DISPLAY SERVICE**

33. Nonfood contact surfaces clean
34. Warewashing facilities: installed, maintained, used; test strips
35. Equipment/ Utensils/ Linens 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

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**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

**SIGHTS REQUIREMENTS**

47. Signs posted; last inspection report available

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**COMPLIANCE & ENFORCEMENT**

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

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**Re-inspection Date:**

**Received by (Print):** Esmeralda Lopez  
**Title:**

**Received by (Signature):** [Signature]  
**Specialist (Print):** [Signature]  
**Specialist (Signature):** [Signature]
<table>
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<tr>
<th>OBSERVATIONS AND CORRECTIVE ACTIONS</th>
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<tr>
<td>33. Clean all racks &amp; counters, under equipment immediately &amp; on a routine basis thereafter to ensure/prevent food, grease &amp; dust accumulation. - Continuous Violation.</td>
</tr>
<tr>
<td>34. Dishwasher not sanitizing @ Time of inspection. Service unit immediately to ensure proper sanitizer level. Unit can be used to wash &amp; rinse dishes then manually sanitize in sink @ 100ppm chlorine.</td>
</tr>
<tr>
<td>45. Clean floors &amp; walls of facility immediately &amp; on a routine basis thereafter to prevent food &amp; grease accumulation. Facility needs to increase cleaning to meet minimum sanitation - Continuous Violation.</td>
</tr>
</tbody>
</table>

Received by (Print) Esmeralda Lopez

Received by (Signature) [Signature]

Specialist (Print) Pat Sanders

Specialist (Signature) [Signature]

Re-inspection Date: