PLUMAS COUNTY
ENVIROMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd, Dept 127 Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241
Date of Inspection: 6/22/19

Facility Name: Plumas Pines Resort Store
Phone Number: 259-4848
Facility Site Address: 300 North Ave
City: Canyon Pines
Permit #: 19A-200
Exp Date: 6/1/20
Zip 95717
PR ID #: 233
Permit Holder: Ed<br>
Type of Inspection: Routine

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

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-NA</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>In compliance</td>
<td>Not observed</td>
<td>Not applicable</td>
<td>Corrected on-site</td>
<td>Major violation</td>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification
   Food Safety Cert Name: Name
   Exp Date: Name

**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 cooking times & 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

**SUPERVISION**

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 property 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

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized process, reduced oxygen packaging, HACCP Plan
   CONFORMANCE WITH APPROVED PROCEDURES
19. Consumer advisory provided for raw or undercooked foods
   HIGHLY SUSCEPTIBLE POPULATIONS
20. Licensed health care facilities & private schools; prohibited foods not offered
   WATER/HOT WATER
21. Hot and cold water available
   Temp: 125°F
   LIQUID WASTE DISPOSAL
22. Sewage and wastewater properly disposed
   VERMIN
23. No rodents, insects, birds, or animals

**SIGN/ REQUIREMENTS**

39. Thermometers provided and accurate
40. Wiping clothes: 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
   COMPLIANCE & ENFORCEMENT
47. Signs posted; last inspection report available
   PLAN REVIEW
48. Permits Available
49. Impoundment
50. Permit Suspension
51. Re-inspection Date:

Received by (Print): Kevin Williams
Title: Manager

Received by (Signature): [Signature]
Specialist (Print): Pat Sanders
Specialist (Signature): [Signature]

Snare guard present on limiting fixtures in walk-in refrigeration unit.