### PLUMAS COUNTY
ENVIROMENTAL 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: 8/4/07

Platform Name: McMath's Pizza
Facility Site Address: 148 E. 7th St.
City: Quincy
Zip: 96122
Permit #: 19-1/11
Exp Date: 12/14/11
Permit Holder: McMath, Steve

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-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### In = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT = Out of Compliance

### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge, food safety certification: Pending

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- Communicable disease, reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, tasting, drinking or tobacco use
- Hands clean and properly washed, gloves used properly
- Adequate handwashing facilities supplied & accessible

### TIME AND TEMPERATURE RELATIONSHIPS

- Proper hot and cold holding temperatures
- Time as a public health control, procedures & records
- Proper cooking methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding
- Returned and re-service of food
- Food in good condition, safe and unadulterated
- Food contact surfaces: clean and sanitized

### SUPervision

- Person in charge present and performs duties
- Personal cleanliness and personal restraint
- GENERAL FOOD SAFETY REQUIREMENTS
- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used
- FOOD STORAGE/DISPLAY SERVICE
- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented
- EQUIPMENT/UTENSILS/LINENS
- Nonfood contact surfaces clean
- Warewashing facilities: installed, maintained, used; test strips
- Equipment/Utensils approved, installed; clean; good repair, capacity
- Equipment, utensils and linens: storage and use
- Vending machines
- Adequate ventilation and lighting; designated areas, use

### Temperature

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Time</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### FOOD FROM APPROVED SOURCES

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Consumer advisory provided for raw or undercooked foods
- Highly Susceptible Populations
- Labeled health care facilities: public & private schools, prohibited foods not offered
- WATER/HOT WATER
- 21. Hot and cold water available
- Liquor

### LIQUID WASTE DISPOSAL

- Sewage and wastewater properly disposed
- VERMIN

### PERMANENT FOOD FACILITIES

- Floors, walls and ceilings: built, maintained, and clean
- No unapproved private homes, living or sleeping quarters
- SIGNS/REQUIREMENTS
- COMPLIANCE & ENFORCEMENT
- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

Received by (Print): Sunny
Title: Chief Inspector

Received by (Signature): Re-Inspection Date: 8/3/07
OBSERVATIONS AND CORRECTIVE ACTIONS

1) OBTAIN A FOOD HANDLER CERTIFICATION WITHIN THE NEXT 30 DAYS
   - Ensure each employee or owner working in the restaurant has either
     a food handler certification or
     a CA food handler card within the next 30 days.

2) PAPER TOWELS SUPPLIED AT THE KITCHEN HANDWASH SINK AT TIME OF INSPECTION (CO5)

3) RABBIT CHICKEN MOVED TO LOWEST SHELF
   IN WALK-IN REFRIGERATOR AT TIME OF INSPECTION (CO5)

4) DISCONTINUE USING SPONGES IN FOOD PREP AND UTENSIL WASHING AREAS.

5) EMPLOYEE CLOTHING (SHIRT) REMOVED FROM UTENSIL STORAGE AREA AT TIME OF INSPECTION (CO5). PROVIDE AN AREA
   FOR EMPLOYEES TO STORE THEIR PERSONAL ITEMS AWAY FROM FOOD AND UTENSILS.

Received by (Print)

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date: