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 Site Address: 4400 Main
City: Taylorsville
Zip: 95973

Permit #: 19-162 Exp Date: 2/1/20 Permit Holder: Anthony Armanino

Date of Inspection: 6/24/19

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

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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

Food Safety Cert Name: Anthony Armanino Exp Date: 4/1/21

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

1. Communicable disease; reporting, restrictions & exclusions

2. No discharge from eyes, nose, and mouth

3. Proper eating, tasting, drinking or tobacco use

**PREVENTING CONTAMINATION BY HANDS**

1. Hands clean and properly washed; gloves used properly

2. Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

1. Proper hot and cold holding temperatures

2. Time as a public health control; procedures & records

3. Proper cooling methods

4. Proper cooking time & temperatures

5. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

1. Returned and re-service of food

2. Food in good condition, safe and unadulterated

3. Food contact surfaces; clean and sanitized

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| 15 | Food obtained from approved source
| 16 | Compliance with shell stock tags, condition, display
| 17 | Compliance with seafood regulations
| 18 | Compliance with variance, specialization process, reduced oxygen packaging, & HACCP Plan
| 19 | Consumer advisory provided for raw or undercooked foods
| 21 | Hot and cold water available
| 22 | Sewage and wastewater properly disposed
| 23 | No rodents, insects, birds, or animals

**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 properly 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; 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

**INSECTS/REQUIREMENTS**

39. Thermometers provided and accurate

40. Wiping cloths; 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

**SIGNAGE REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

48. Plan Review

49. Permits Available

50. Impoundment

51. Permit Suspension

Received by (Print) Title: Owner

Received by (Signature) Specialist (Print) Special (Signature) Re-inspection Date: