**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: 11/7/2019

Facility Name: TAYLORVILLE TAVERN
Facility Site Address: 4600 Main St.  City: Taylorsville  Zip: 95973
Permit #: 19-162  Exp Date: 2/1/2020  Permit Holder: Anthony Armanino

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>NO/NDIA</th>
<th>DEMONSTRATION OF KNOWLEDGE</th>
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<td></td>
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<td>1. Demonstration of knowledge; food safety certification</td>
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<td>Exp. Date 8/4/2021</td>
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<td>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</td>
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<td>2. Communicable disease; reporting, restrictions &amp; exclusions</td>
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<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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<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
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<td>TIME AND TEMPERATURE RELATIONSHIPS</td>
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<td>7. Proper hot and cold holding temperatures</td>
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<td>6. Time as a public health control; procedures &amp; records</td>
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<td>9. Proper cooling 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>PROTECTION FROM CONTAMINATION</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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<tr>
<th>In</th>
<th>NO/NDIA</th>
<th>FOOD FROM APPROVED SOURCES</th>
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<td>15. Food obtained from approved source</td>
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<td>16. Compliance with shelf stock tags, condition, display</td>
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<td>17. Compliance with Gulf Oyster Regulations</td>
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<td>CONFORMANCE WITH APPROVED PROCEDURES</td>
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<td>18. Compliance with variance, specialized process, reduced oxygen packaging, &amp; HACCP Plan</td>
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<td>CONSUMER ADVISORY</td>
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<td>19. Consumer advisory provided for raw or undercooked foods</td>
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<td>HIGHLY SUSCEPTIBLE POPULATIONS</td>
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<td>20. Licensed health care facilities/ public &amp; private schools; prohibited foods not offered</td>
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<td>WATER/HOT WATER Temp 170°F</td>
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<td>21. Hot and cold water available</td>
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<td>LIQUID WASTE DISPOSAL</td>
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<td>22. Sewage and wastewater properly disposed</td>
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<td>VERMIN</td>
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<td>23. No rodents, insects, birds, or animals</td>
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<th>In</th>
<th>NO/NDIA</th>
<th>FOOD STORAGE/ DISPLAY SERVICE</th>
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<td>30. Food storage; food storage containers identified</td>
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<td>31. Consumer self-service</td>
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<td>32. Food properly labeled &amp; honestly presented</td>
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<td>EQUIPMENT/ UTENSILS/ LINENS</td>
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<td>33. Nonfood contact surfaces clean</td>
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<td>34. Warewashing facilities: installed, maintained, used; test strips</td>
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<td>35. Equipment/ Utensils approved; installed; clean; good repair, capacity</td>
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<td>36. Equipment, utensils and linens: storage and use</td>
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<td>37. Vending machines</td>
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<td>38. Adequate ventilation and lighting; designated areas, use</td>
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<th>In</th>
<th>NO/NDIA</th>
<th>PHYSICAL FACILITIES</th>
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<td>39. Thermometers provided and accurate</td>
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<td>40. Wiping cloths: properly used and stored</td>
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<td>PERSONAL CLEANLINESS</td>
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<td>24. Person in charge present and performs duties</td>
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<td>25. Personal cleanliness and hair restraints</td>
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<td>GENERAL FOOD SAFETY REQUIREMENTS</td>
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<td>26. Approved thawing methods used, frozen food</td>
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<td>27. Food separated and protected</td>
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<td>28. Washing fruits and vegetables</td>
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<td>29. Toxic substances properly identified, stored, used</td>
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<td>41. Plumbing; proper backflow devices</td>
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<td>42. Garbage and refuse properly disposed; facilities maintained</td>
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<td>43. Toilet facilities: properly constructed, supplied, cleaned</td>
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<td>44. Premises; personal/cleaning items; vermin-proofing</td>
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<td>PERMANENT FOOD FACILITIES</td>
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<td>45. Floor, walls and ceilings: built, maintained, and clean</td>
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<td>46. No unapproved private homes/ living or sleeping quarters</td>
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<td>SIGNS REQUIREMENTS</td>
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<td>47. Signs posted; last inspection report available</td>
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<td>COMPLIANCE &amp; ENFORCEMENT</td>
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<td>48. Plan Review</td>
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<td>49. Permits Available</td>
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<td>50. Impoundment</td>
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<td>51. Permit Suspension</td>
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Received by (Print) Debbie Allen
Received by (Signature) [Signature]
Specialist (Print) Eric Calbo
Specialist (Signature) [Signature]

Title 11
Re-inspection Date: next routine

13. The following item disposed of at time of inspection due to vector adulteration: Wild Turkey 81 (1/4L)