### 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: **Johnson & Ficker's Lake Station**
Facility Site Address:
Phone Number: **243-6018**
PR ID #: **177**

Permit #: **19-144**
Exp Date: **2/1/20**
Permit Holder: **Gale Ficker**
Type of Inspection: **Routine**

Date of Inspection: **3/20/19**

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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge, food safety certification

**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 cooling methods
- Proper cooling time & temperatures
- Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

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

**FOOD FROM APPROVED SOURCES**

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Fish & Wildlife Regulations
- Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan
- Consumer advisory:
  - Highly Susceptible Populations
  - Provides raw or undercooked foods

**WATER/HEAT/WATER**

- Hot and cold water available
  - Temp: **150°F**

**LIQUID WASTE DISPOSAL**

- Sewage and wastewater properly disposed

**VERMIN**

- No rodents, insects, birds, or animals

**SUPERVISION**

- Person in charge present and performs duties

**PERSONAL CLEANLINESS**

- Personal cleanliness and hair restraints

**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

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Received by (Print): **Beverly Hartley**
Received by (Signature): **Beverly Hartley**

Specialist (Print): **Par Sawaes**
Specialist (Signature): **Par Sawaes**

Title: **Food Safety Inspector**

Re-inspection Date: