### 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:** CAMP CREMBOURG  
**Facility Site Address:** 5849 Little Long Dr.  
**City:** Crembouerg  
**Zip:** 96103

**Permit #: 19-082**  
**Exp Date:** 6/30/30  
**Type of Inspection:** Routine

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:** Exp. Date

### 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 time & 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 unrefrigerated
14. Food contact surfaces: clean and sanitized

### FOOD FROM APPROVED SOURCES
15. Food obtained from approved source
16. Compliance with shelf stock tags, condition, display
17. Compliance with Gulf Oyster Regulations
18. Compliance with variance; specialized process, reduced oxygen packaging, & HACCP Plan

### CONSUMER ADVISORY
19. Consumer advisory provided for raw or undercooked foods

### WATER/HOT WATER
20. Licensed health care facilities/ public & private schools prohibited foods not offered
21. Hot and cold water available

### LIQUID WASTE DISPOSAL
22. Sewage and wastewater properly disposed

### VETMIN
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; 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

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### PHYSICAL FACILITIES
39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored
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

### SIGN/ REQUIREMENTS
47. Signs posted; last inspection report available

### COMPLIANCE & ENFORCEMENT
48. Plan Review
49. Permits Available
50. Impoundment
51. Permit Suspension

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Received by (Print) **Vernon Dobson**  
**Title:** Manager

Received by (Signature) **Unreadable**

Specialist (Print) **Eric Caudle**  
Specialist (Signature) **Unreadable**  
Re-inspection Date: **Next Routine**