### 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

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**Facility Name:** BAKES CAFE
**Facility Site Address:** 190 COMMERCIAL CITY, MC; GUSTOM
**Phone Number:** 283-0466 PR ID #: 37
**Permit #: 18-153975 Exp Date: 6/21/19 Permit Holder:** [Signature]

Type of Inspection: [Signature]

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-N/A</th>
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<tbody>
<tr>
<td>1.</td>
<td>Demonstration of knowledge; food safety certification</td>
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<td>Communicable disease; reporting, restrictions &amp; exclusions</td>
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<td>5.</td>
<td>Hands clean and properly washed; gloves used properly</td>
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<td>6.</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
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<td>Returned and re-service of food</td>
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<td>Food in good condition, safe and unadulterated</td>
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<td>Food contact surfaces; clean and sanitized</td>
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<td>Food obtained from approved source</td>
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<td>Compliance with shell stock tags, condition, display</td>
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<td>Compliance with Gulf Oyster Regulations</td>
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<td>18.</td>
<td>Compliance with variance, specialized process, reduced oxygen packaging, &amp; HACCP Plan</td>
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<td>19.</td>
<td>Consumer advisory provided for raw or undercooked foods</td>
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<td>20.</td>
<td>Licensed health care facilities/ public &amp; private schools; prohibited foods not offered</td>
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<td>21.</td>
<td>Hot and cold water available</td>
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<td>22.</td>
<td>Sewage and wastewater properly disposed</td>
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<td>23.</td>
<td>No rodents, insects, birds, or animals</td>
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### SUPERVISION
| 24. | Person in charge present and performs duties |
| 25. | Personal cleanliness and hair restraints |

### PERSONAL CLEANLINESS

### 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 |

### PROTECTION FROM CONTAMINATION

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Received by (Print): Michael S. Hyde, II
Received by (Signature): [Signature]
Specialist (Print): [Signature]
Specialist (Signature): [Signature]

Title

Re-inspection Date: 2/04/19
OBSEVATIONS AND CORRECTIVE ACTIONS

Hot water restored
RCE machine repaired
Fuel tanks removed
CO₂ bottles secured

Cleaning much improved

Thank you
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: [Name]  
  - Exp. Date: [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
- 5. Hands clean and properly washed; gloves used properly
- 6. Adequate handwashing facilities supplied & accessible

**PREVENTING CONTAMINATION BY HANDS**

- 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
- 12. Returned and re-service of food
- 13. Food in good condition, safe and unadulterated
- 14. Food contact surfaces; clean and sanitized

**TIME AND TEMPERATURE RELATIONSHIPS**

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**FOOD STORAGE/ DISPLAY SERVICE**

- 26. Approved thawing methods used, frozen food
- 27. Food separated and protected
- 28. Washing fruits and vegetables
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**FOOD FROM APPROVED SOURCES**

- 15. Food obtained from approved source
- 16. Compliance with shellstock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan
- 19. Consumer advisory provided for raw or uncooked foods

**CONFORMANCE WITH APPROVED PROCEDURES**

- 20. Licensed health care facility/ public & private schools; prohibited foods not offered

**WATER/HOT WATER**

- 21. Hot and cold water available

**LIQUID WASTE DISPOSAL**

- 22. Sewage and wastewater properly disposed

**VERMIN**

- 23. No rodents, insects, birds, or animals

**SUPERVISION**

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**PERSONAL CLEANLINESS**

- 24. Person in charge present and performs duties

**PERSONAL FOOD SAFETY REQUIREMENTS**

- 25. Personal cleanliness and hair restraints

**FOOD/ UTENSILS/ LINENS**

- 30. Food storage; food storage containers identified
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**PHYSICAL FACILITIES**

- 39. Thermometers provided and accurate
- 40. Wiping clothes: properly used and stored

**PERMANENT FOOD 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

**COMPLIANCE & ENFORCEMENT**

- 45. Floor, walls and ceilings: built, maintained, and clean
- 46. No unapproved private home/ living or sleeping quarters

**SIGHTS & REQUIRED**

- 47. Signs posted; last inspection report available

**EMPLOYEE**

- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension

**Re-inspection Date:** 12/5/19
-Voluntary Closure Pending Restoration of Hot Water and Propane Fuel -

Please contact the City of Portola Valley Environmental Health when propane is restored.

#5) Handwashing - Lack of Hot Water - Restore Hot Water
#6) Water Supply
#2) Restore Propane Fuel and Provide Hot Water at 120°F at all sinks.
#35) Repair the leaking ice machine and remove the drip pan from below the machine.
- Remove the gasoline containers from inside the building.
- Remove the propane cylinders from inside the building.
- Secure CO2 cylinders with chain or cable (no elastic cords)
#45) Thoroughly clean the area under and around the bar of debris and residue.
- Thoroughly clean the bar gun of residue.

Received by (Print)  Title

Received by (Signature)  

Specialist (Print)  Specialist (Signature)  Re-inspection Date:
PLUMAS COUNTY
DEPARTMENT OF ENVIRONMENTAL HEALTH

REQUEST FOR SERVICE

Animal Waste ___ Complaint Against: Bank Club - Portola
Food ___ Address: 190 Commercial Street
Solid Waste ___ Portola
Housing ___ APN: 
Vector ___ Telephone: 408/561-5809 Leanna Hill
Sewage ___ Nature of Request: RP states that they have had propane shut off. No
Water ___ Hot water for dishes and no heat. Place is filthy. Using propane heaters
Rec Health ___ For heat. Fumes are bad
U.S.T. ___ 
Hazardous Waste ___ 
Other X ___ 

Date Reported: 3/12/19 Received By: Cinda

Letter [] Phone X Visit [ ]
Email []

Date Investigated: 12/11/19 RESULTS

- VOLUNTARY CLOSURE TO RESTORE PROPANE FUELING
- HOT WATER OBTAINED BY BUSINESS OWNER
- RENTAL INSPECTION CONDUCTED
- CONTACTED RP
- CASE CLOSED

Action Taken


Date Complainant Notified: 12/11/19