PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 127 Quinncy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

Facility Name: Kauai's Koffee
Facility Site Address: 240 Main
Phone Number: 259-4221
PR ID #: 1360
Date of Inspection: 12/4/19

Facility Site Address: 240 Main
City: Quincy
Zip: 96040

Permit #: 73-1051
Exp Date: 5/24/20
Permit Holder: Rachel Betten

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>N/O-N/A</th>
<th>DEMONSTRATION OF KNOWLEDGE</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>1. Demonstration of knowledge; food safety certification</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>2. Communicable disease; reporting, restrictions &amp; exclusions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✓</td>
<td></td>
<td>3. No discharge from eyes, nose, and mouth</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✓</td>
<td></td>
<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>PREVENTING CONTAMINATION BY HANDS</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>5. Hands clean and properly washed; gloves used properly</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✓</td>
<td></td>
<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>TIME AND TEMPERATURE RELATIONSHIPS</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>7. Proper hot and cold holding temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✓</td>
<td></td>
<td>8. Time as a public health control; procedures &amp; records</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✓</td>
<td></td>
<td>9. Proper cooling methods</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✓</td>
<td></td>
<td>10. Proper cooking time &amp; temperatures</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✓</td>
<td></td>
<td>11. Proper reheating procedures for hot holding</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>PROTECTION FROM CONTAMINATION</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>12. Returned and re-service of food</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✓</td>
<td></td>
<td>13. Food in good condition, safe and unadulterated</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>✓</td>
<td></td>
<td>14. Food contact surfaces: clean and sanitized</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>FOOD STORAGE/ DISPLAY SERVICE</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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</table>

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>GENERAL FOOD SAFETY REQUIREMENTS</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>26. Approved thawing methods used, frozen food</td>
<td></td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>27. Food separated and protected</td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>28. Washing fruits and vegetables</td>
<td></td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>29. Toxic substances properly identified, stored, used</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>EQUIPMENT/ UTENSILS/ LINENS</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>33. Nonfood contact surfaces clean</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>34. Warewashing facilities: installed, maintained, used; test strips</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>35. Equipment/ Utensils approved; installed; clean; good repair, capacity</td>
<td></td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>36. Equipment, utensils and linens: storage and use</td>
<td></td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>37. Vending machines</td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>38. Adequate ventilation and lighting; designated areas, use</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>PHYSICAL FACILITIES</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>41. Plumbing: proper backflow devices</td>
<td></td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>42. Garbage and refuse properly disposed; facilities maintained</td>
<td></td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>43. Toilet facilities: properly constructed, supplied, cleaned</td>
<td></td>
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<tr>
<td>✓</td>
<td></td>
<td>44. Premises; personal/cleaning items; vermin-proofing</td>
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</tbody>
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<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>PERMANENT FACILITIES</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>45. Floor, walls and ceilings: built, maintained, and clean</td>
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<tr>
<td>✓</td>
<td></td>
<td>46. No unapproved private homes, living or sleeping quarters</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>SIGNS/ REQUIREMENTS</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>47. Signs posted; last inspection report available</td>
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</tbody>
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<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>COMPLIANCE &amp; ENFORCEMENT</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>✓</td>
<td></td>
<td>48. Plan Review</td>
<td></td>
<td></td>
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<tr>
<td>✓</td>
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<td>49. Permits Available</td>
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<tr>
<td>✓</td>
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<td>50. Impoundment</td>
<td></td>
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<tr>
<td>✓</td>
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<td>51. Permit Suspension</td>
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</tbody>
</table>

Received by (Print): Rachel Betten
Received by (Signature):

Specialist (Print): Pat Sowers
Specialist (Signature):

Re-inspection Date: