### 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: 4/8/19

<table>
<thead>
<tr>
<th>Facility Name:</th>
<th>Lassen Gret Co.</th>
<th>Phone Number:</th>
<th>258-2222</th>
<th>PR ID #:</th>
<th>30</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Site Address:</td>
<td>220 Main</td>
<td>City:</td>
<td>Chester</td>
<td>Zip:</td>
<td>96102</td>
</tr>
<tr>
<td>Permit #:</td>
<td>19-017</td>
<td>Exp Date:</td>
<td>2/1/20</td>
<td>Permit Holder:</td>
<td>Sharon Heston</td>
</tr>
<tr>
<td>Type of Inspection:</td>
<td>Routine</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

See reverse side for the code sections and general requirements that correspond to each violation listed below

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
</tr>
</thead>
</table>

#### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification 
   - Employee Health & Hygienic Practices
   - Communicate 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

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Time & Temperature Relationships
   - Proper hot and cold holding temperatures
   - Proper cooking times & temperatures
   - Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION

3. Food in good condition, safe and unadulterated
4. Food contact surfaces: clean and sanitized

#### SUPERVISION

24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints
26. Approved thawing methods used, frozen food
27. Food separated and protected
28. Cleaning fruits and vegetables
29. Toxic substances properly identified, stored, used
30. Food storage; food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented

#### PHYSICAL 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
45. Floor, walls and ceilings; built, maintained, and clean
46. No unapproved private homes/ living or sleeping quarters

#### SIGNS REQUIREMENTS

47. Signs posted; last inspection report available

#### COMPLIANCE & ENFORCEMENT

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

Received by (Print): Mary Rice
Received by (Signature): Mary Rice

Specialist (Print): Pat Sanvido
Specialist (Signature): [Signature]

Re-inspection Date: [Signature]