### PLUMAS COUNTY
#### ENVIRONMENTAL HEALTH DIVISION
##### FOOD SAFETY EVALUATION REPORT

**270 County Hospital Dr., Ste 127**  
Quincy, CA 95971  
**Phone:** (530) 283-6355  
**FAX:** (530) 283-6241  
**Date of Inspection:** 9/12/19

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**Facility Name:** Lassen Gift Co.  
**Phone Number:** 258-2222  
**PR ID #:** 30

**Facility Site Address:** 220 MAJ  
**City:** Castale  
**Zip:** 96020  
**Exp Date:** 2/1/20

**Permit #:** 19-017  
**Permit Holder:** Shawn Henry  
**Type of Inspection:** Routine

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

### In = In compliance  
**N/O =** Not observed  
**N/A =** Not applicable  
**COS =** Corrected on-site  
**MAJ =** Major violation  
**OUT =** Out of Compliance

#### In | N/O-N/A | COS | MAJ | OUT
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**DEMONSTRATION OF KNOWLEDGE**  
1. Demonstration of knowledge; food safety certification  
**Food Safety Cert Name:**  
**Exp Date:** 1/18/20

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Communicable disease; reporting, restrictions & exclusions
2. No discharge from eyes, nose, and mouth
3. Proper eating, tasting, drinking or tobacco use

#### PREVENTING CONTAMINATION BY HANDS

1. Hands clean and properly washed; gloves used properly
2. Adequate handwashing facilities supplied & accessible

#### TIME AND TEMPERATURE RELATIONSHIPS

1. Proper hot and cold holding temperatures
2. Time as a public health control; procedures & records
3. Proper cooling methods
4. Proper cooling time & temperatures
5. Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION

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

#### SUPERVISION

1. Person in charge present and performs duties

### PERSONAL CLEANLINESS

1. Personal cleanliness and hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS

1. Approved thawing methods used, frozen food
2. Food separated and protected
3. Washing fruits and vegetables
4. Toxic substances properly identified, stored, used

### FOOD STORAGE/ DISPLAY SERVICE

1. Food storage; food storage containers identified
2. Consumer self-service
3. Food properly labeled & honestly presented

### EQUIPMENT/ UTENSILS/ LINENS

1. Nonfood contact surfaces clean
2. Warewashing facilities: installed, maintained, used; test strips
3. Equipment/ Utensils approved, installed; clean; good repair, capacity
4. Equipment, utensils and linens: storage and use
5. Vending machines
6. Adequate ventilation and lighting; designated areas, use

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**Received by (Print):**  
**Title:**

**Received by (Signature):**  
**Specialist (Print):**  
**Specialist (Signature):**  
**Re-inspection Date:**