



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

pg 1 of 2

Date of Inspection: 6/25/19

Facility Name:	<u>Greenhorn Guest Ranch</u>		Phone Number:	<u>283-0930</u>	PR ID #:	<u>164</u>
Facility Site Address:	<u>2116 Greenhorn</u>		City:	<u>Green Quincy</u>	Zip:	<u>95971</u>
Permit #:	<u>19-029</u>	Exp Date:	<u>6/8/20</u>	Permit Holder:	<u>Greenhorn Partners</u>	
Type of Inspection: <u>Routine</u>						

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
DEMONSTRATION OF KNOWLEDGE				
X	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Samantha James</u> Exp. Date <u>9/29/22</u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X	2. Communicable disease; reporting, restrictions & exclusions			
X	3. No discharge from eyes, nose, and mouth			
X	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
X	5. Hands clean and properly washed; gloves used properly			
X	6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
X	7. Proper hot and cold holding temperatures			
X	8. Time as a public health control; procedures & records			
X	9. Proper cooling methods			
X	10. Proper cooking time & temperatures			
X	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
X	12. Returned and re-service of food			
X	13. Food in good condition, safe and unadulterated			X
X	14. Food contact surfaces: clean and sanitized			
FOOD FROM APPROVED SOURCES				
X	15. Food obtained from approved source			
X	16. Compliance with shell stock tags, condition, display			
X	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES				
X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY				
X	19. Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations				
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER				
X	21. Hot and cold water available			
Temp <u>>120</u>				
LIQUID WASTE DISPOSAL				
X	22. Sewage and wastewater properly disposed			
VERMIN				
X	23. No rodents, insects, birds, or animals			

In	N/O-N/A	COS	MAJ	OUT
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				X
32. Food properly labeled & honestly presented			X	
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				
PHYSICAL FACILITIES				
39. Thermometers provided and accurate				
40. Wiping cloths: 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				
SIGNS/ REQUIREMENTS				
45. Floor, walls and ceilings: built, maintained, and clean				
46. No unapproved private homes/ living or sleeping quarters				
COMPLIANCE & ENFORCEMENT				
47. Signs posted; last inspection report available				
48. Plan Review				
49. Permits Available				
50. Impoundment				
51. Permit Suspension				

Received by (Print) Joseph Coker

Title AM SOS

Received by (Signature) MC

Specialist (Print) Trinity Stirling Specialist (Signature) T.S.

Re-inspection Date: 12 Weeks

Facility Name: Greenhorn Guest Ranch

FAID # 164

Pg 2 of 2
1/25/19

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OBSERVATIONS AND CORRECTIVE ACTIONS

#31. Obtain guards for all self served food items and discontinue use of the unprotected cold food items until guards are obtained or use lids & employee monitor until guards are obtained. Cold cuts & veggies found uncovered at time of inspection.

#30. Food storage observed on floor of drygoods & walk in at time of inspection. Organize both the walk in and dry food storage on to shelving. Be sure all meats and defrosting meats are on the ^{lowest} ~~closest~~ shelf at all times with no ready to eat items below.

32. Food tables needed on all self service food items

Note: Remove the unused frier from its current location as it cannot be used without modification to the hood & inhibits cleaning.

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Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date: 12 weeks

Trinity Stirling

Tina Sing