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

Facility Name: Grandma Jane's Place
Facility Site Address: 446 Main St.
City: Quincy
Zip: 95971
Phone Number: 530-5656
PR ID #: 1203
Permit #: 19-143
Exp Date: 10/1/20
Permit Holder: Kimberly Brandon

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/A

DISTRIBUTION OF KNOWLEDGE
1. Demonstration of knowledge: food safety certification

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

PREVENTING CONTAMINATION BY HANDS
5. Hands clean and properly washed; gloves used properly
6. Adequate handwashing facilities supplied & accessible

TIME AND TEMPERATURE RELATIONSHIP
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

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

SUPERVISION
24. Person in charge present and performs duties
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
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

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

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

PERMANENT FOOD FACILITIES
45. Floor, walls and ceilings: built, maintained, and clean
46. No unapproved private homes living or sleeping quarters

RECORDS REQUIREMENTS
47. Signs posted; last inspection report available

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

In N/A

FOOD FROM APPROVED SOURCES
15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster Regulations

CONFORMANCE WITH APPROVED PROCEDURES
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

CONSUMER ADVISORY
19. Consumer advisory provided for raw or undercooked foods

 Highly Susceptible Populations

WATER/HOT WATER
21. Hot and cold water available
   Temp

 LIQUID WASTE DISPOSAL
22. Sewage and wastewater properly disposed

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

In N/A

35. Discontinue use of crockpots for soup and purchase commercial grade metal soup pots for continuous use.