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: 10/12/19

Facility Name: Michigan Coffee
Facility Site Address: 231 W. Main
City: Quincy
Zip: 95971
Permit # 19-175
Exp Date: 11/15/19
Permit Holder: Glen Jeff
Type of Inspection: Routine

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

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<thead>
<tr>
<th>Violation Description</th>
<th>In</th>
<th>N/O</th>
<th>MAJ</th>
<th>COS</th>
<th>OUT</th>
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<td>In compliance</td>
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<td>N/O = Not observed</td>
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<td>N/A = Not applicable</td>
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<td>COS = Corrected on-site</td>
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<td>MAJ = Major violation</td>
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<td>OUT = Out of Compliance</td>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

Food Safety Cert Name: Pending

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

- Communicable 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

**PREVENTING CONTAMINATION BY HANDS**

- Hands hot and cold holding temperatures
- Time as a public health control; procedures & records
- Proper cooling methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

**TIME AND TEMPERATURE RELATIONSHIPS**

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

**PROTECTION FROM CONTAMINATION**

- Food from approved sources
- Food obtained from approved source
- Compliance with shelf stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- Consumer advisory provided for raw or undercooked foods
- Highly Susceptible Populations
- Licensed health care facilities; public & private schools; prohibited foods not offered
- Hot and cold water available
- Temperature
- Sewage and wastewater properly disposed
- Vermin
- Rodents, insects, birds, or animals

**SUPERVISION**

- Person in charge present and performs duties
- Personal cleanliness and hair restraints
- Food safety requirements
- Approved thawing methods, frozen food
- Separate food and protected
- Washing fruits and vegetables
- Food storage; display service
- Food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented
- Equipment/utensils/linens
- Nonfood contact surfaces clean
- Warmwashing facilities; installed, maintained, used; test strips
- Equipment approved; installed; clean; good repair; capacity
- Equipment, utensils and linens: storage and use
- Vending machines
- Adequate ventilation and lighting; designated areas, use

**RECEIVED BY**

- (Print)
- (Signature)
- (Print) Specialist
- (Signature) Specialist

**RE-INSPECTION DATE**

- Routine