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: 3/4/20

Facility Name: *Coffee Station*
Facility Site Address: 192 Main St.
City: Quincy
Zip: 95972
Phone Number: 259-4112
PR ID #: 113
Permit #: 19-080
Exp Date: 7/1/20
Permit Holder: Brenda Lemos
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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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

Food Safety Cert Name: Brenda Lemos
Exp. Date: 9/1/2023

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

2. Communicable disease; reporting, restrictions & exclusions

**PREVENTING CONTAMINATION BY HANDS**

5. Hands clean and properly washed; gloves used properly

6. Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

9. Proper cooling methods

10. Proper cooking time & temperatures

**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

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**FOOD STORAGE/ DISPLAY/ SERVICE**

31. Consumer self-service

32. Food properly labeled & honestly presented

**EQUIPMENT/ UTENSILS/ LINENS**

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

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source

16. Compliance with shell stock tags, condition, display

17. Compliance with B급 Oyster Regulations

18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

19. Consumer advisory provided for raw or undercooked foods

20. Licensed health care facilities/ public or private schools; prohibited foods not offered

21. Hot and cold water available

22. Sewage and wastewater properly disposed

23. No rodents, insects, birds, or animals

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

**PERSONAL CLEANLINESS**

30. Food storage; food storage containers identified

31. Consumer self-service

32. Food properly labeled & honestly presented

**PHYSICAL FACILITIES**

39. Thermometers provided and accurate

40. Wiping cloths: properly used and stored

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

47. Signs posted; last inspection report available

48. Plan Review

49. Permits Available

50. Impoundment

51. Permit Suspension

Received by (Print) Brenda Lemos
Title

Received by (Signature) Brenda Lemos

Specialist (Print) Pat Sanders
Specialist (Signature) [Signature]
Re-inspection Date: