## Food Safety Evaluation Report

**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 Information
- **Facility Name:** The Kyoodle  
- **Facility Site Address:** 457 Main St.  
- **City:** Quincy  
- **Zip:** 95971  
- **Permit #:** 19-145  
- **Exp Date:** 3/31/2020  
- **Permit Holder:** Kristin Rauer  
- **Type of Inspection:** Routine

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### Code Sections and General Requirements

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#### Demonstration 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 property washed; gloves used properly
- 6. Adequate handwashing facilities supplied & accessible

#### Time and Temperature Relationships
- 7. Proper hot and cold holding temperatures
- 8. Time as a public health control; procedures & records
- 9. Proper cooking methods
- 10. Proper cooling 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

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### Food from Approved Sources
- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 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
- 20. Licensed health care facilities/ public & private schools; prohibited foods not offered

### Water/Hot Water
- 21. Hot and cold water available

#### Liquid Waste Disposal
- 22. Sewage and wastewater properly disposed

### Vermin
- 23. No rodents, insects, birds, or animals

### Thermometers Provided and Accurate
- 39. Thermometers provided and accurate

### Wiping Cloths: Properly Used and Stored
- 40. Wiping cloths: properly used and stored

### Plumbing: Proper Backflow Devices
- 41. Plumbing: proper backflow devices

### Garbage and Refuse Properly Disposed: Facilities Maintained
- 42. Garbage and refuse properly disposed: facilities maintained

### Toilet Facilities: Properly Constructed, Supplied, Cleaned
- 43. Toilet facilities: properly constructed, supplied, cleaned

### Premises; Personal/Cleaning Items: Vermin-Proofing
- 44. Premises; personal/cleaning items; vermin-proofing

### Floor, Walls and Ceilings: Built, Maintained, and Clean
- 45. Floor, walls and ceilings: built, maintained, and clean

### No Unapproved Private Homes/Living or Sleeping Quarters
- 46. No unapproved private homes/living or sleeping quarters

### Signs/Requirements
- 47. Signs posted; last inspection report available

### Compliance & Enforcement
- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension

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**Received by (Print):** Elizabeth Bromby  
**Received by (Signature):** 

**Specialist (Print):** Trinity Stirling  
**Specialist (Signature):**