**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:** 6/21/19

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**Facility Name:** Camp Timberwolf
**Facility Site Address:** Lower Bucks Lake
**City:** Bucks Lake
**Zip:** 95971
**Type of Inspection:** Routine

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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

### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- Communicable disease; reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, lasting, drinking or tobacco use

### PREVENTING CONTAMINATION BY HANDS

- Hands clean and properly washed, gloves used properly
- Adequate handwashing facilities supplied & accessible

### TIME AND TEMPERATURE RELATIONSHIPS

- Proper 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

### PROTECTION FROM CONTAMINATION

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

### FOOD FROM APPROVED SOURCES

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations

### FOOD STORAGE/ DISPLAY SERVICE

- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented
- Equipment/ Utensils/ Linens
- Nonfood contact surfaces clean
- Warewashing facilities installed, maintained, used; test strips
- Equipment/ Utensils approved/ installed; clean; good repair, capacity
- Equipment, utensils and linens: storage and use
- Vending machines
- Adequate ventilation and lighting; designated areas, use

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**SUPERVISION**

- Person in charge present and performs duties

**PERSONAL CLEANLINESS**

- Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

- Approved thawing methods used; frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

**PHYSICAL FACILITIES**

- Thermometers provided and accurate
- Wiping clothes; properly used and stored
- Plumbing: proper backflow devices
- Garbage and refuse properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises; personal/cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

- Floor, walls and ceilings: built, maintained, and clean
- No unapproved private homes/ living or sleeping quarters

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**RECEIVED BY (PRINT):** Tiffany Leechhart
**RECEIVED BY (SIGNATURE):**

**SPECIALIST (PRINT):** Trinity Stirling
**SPECIALIST (SIGNATURE):**

**RE-INSPECTION DATE:** Routine