### 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

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**Facility Name:** NORTH SHORE CAMPGROUND
**Phone Number:** 258-5376
**PR ID #:** 215

**Facility Site Address:** 541 Coffs Beach Rd
**City:** Chester
**Zip:** 95970

**Permit #:** K - 19.2
**Exp Date:** 4/1/2021
**Permit Holder:** Gas Coop Inc.

**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
  - **Food Safety Cert Name:** Non-Prep - Removed

#### 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 RELATIONSHIPS

- **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

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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

#### CONFORMANCE WITH APPROVED PROCEDURES

- **16.** 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 & wastewater properly disposed

#### VERMIN

- **23.** No rodents, insects, birds, or animals

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### SUPERVISION

- **24.** Person in charge present and performs duties

#### PERSONAL CLEANLINESS

- **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/ UTENSIL/ 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

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### PHYSICAL FACILITIES

- **39.** Thermometers provided and accurate
- **40.** Wiping clothes: properly used and stored

#### PERMANENT FOOD 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

#### SIGNS/ REQUIREMENTS

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

#### COMPLIANCE & ENFORCEMENT

- **47.** Signs posted: last inspection report available
- **48.** Plan Review
- **49.** Permits Available
- **50.** Impoundment
- **51.** Permit Suspension

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Received by (Print): Peggy Redican
Title:

Received by (Signature): [Signature]
Specialist (Print): Pat Sanders
Specialist (Signature): [Signature]

Re-inspection Date:

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7. All perishables had been removed from units in facility at time of inspection due to a power outage.