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: 10/29/19

Facility Name: PLUMAS CLUB
Facility Site Address: 443 Main St
City: Quincy
Zip: 95971

Permit #: 19-198 Exp Date: 9/18/2020 Permit Holder: Marjorie Canady

Type of Inspection: Routine

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

<table>
<thead>
<tr>
<th>In</th>
<th>NO-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   Food Safety Cert Name: Mickey Marelli Exp Date: 6/10/2024

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

FOOD FROM APPROVED SOURCES

15. Food obtained from approved source
16. Compliance with shelf stock tags, condition, display
17. Compliance with 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 & private schools; prohibited foods not offered
21. Hot and cold water available
   Temp 120°F
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals

SUPREVISION

24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints
   PERSONAL CLEANLINESS

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/UTENSILS/ 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

PHYSICAL FACILITIES

41. Plumbing; proper backflow devices
42. Garbage and refuse properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned
44. Premises; personal cleansing items; vermin-proofing
45. Floor, walls and ceilings: built, maintained, and clean
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

Received by (Print): Vickie Frostman
Received by (Signature):
Specialist (Print): Eric Cambo
Specialist (Signature):

Title
Re-inspection Date: next routine