### 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: **4/12/2019**

<table>
<thead>
<tr>
<th>Facility Name:</th>
<th>PUSD WAREHOUSE</th>
<th>Phone Number:</th>
<th>283-65415</th>
<th>PR ID #:</th>
<th>366</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Site Address:</td>
<td>113 MILL CREEK</td>
<td>City:</td>
<td>Quincy</td>
<td>Zip:</td>
<td>95971</td>
</tr>
<tr>
<td>Permit #:</td>
<td>19-329</td>
<td>Exp Date:</td>
<td>2/1/2020</td>
<td>Permit Holder:</td>
<td>PUSD</td>
</tr>
</tbody>
</table>

**Type of Inspection:** Routine

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In = in compliance  
N/O = Not observed  
N/A = Not applicable  
COS = Corrected on-site  
MAJ = Major violation  
OUT = Out of Compliance

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#### DEMONSTRATION OF KNOWLEDGE

- Demonstration of knowledge; food safety certification

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

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

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

#### PREVENTING CONTAMINATION BY HANDS

- 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

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#### SUPERVISION

- Personal cleanliness and hair restraints

#### PERSONAL CLEANLINESS

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

#### GENERAL FOOD SAFETY REQUIREMENTS

- Food storage; display service
- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

#### EQUIPMENT UTILS/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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#### FOOD FROM APPROVED SOURCES

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

#### CONFORMANCE WITH APPROVED PROCEDURES

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

#### CONSUMER ADVISORY

- Consumer advisory provided for raw or undercooked foods

#### HIGHLY SUSCEPTIBLE POPULATIONS

- Hot and cold water available
- Liquid waste disposal

#### VERMIN

- No rodents, insects, birds, or animals

#### PHYSICAL FACILITIES

- 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

#### COMPLIANCE & ENFORCEMENT

- Signs posted; last inspection report available

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Received by (Print): **Theresa Belcher-Hague**  
Title: 

Received by (Signature): **Jasmine Fjellberg**  
Specialist (Print): **Pat Swain**  
Specialist (Signature): **JF**

Re-inspection Date: **4/12/2019**