PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 127 QuinCY, CA 95971
Phone: (530) 283-6356    FAX (530) 283-6241

Date of Inspection: 6/15/19

Facility Name: Quintopian
Facility Site Address: 591 Main St
City: Quincy
Zip: 95971
Permit #: 19-659
Exp Date: 4/25/20
Permit Holder: Tomas Hepner
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>#</th>
<th>Daily Log/ Audit</th>
<th>N/A-O</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Demonstration of knowledge; food safety certification</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Communicable disease; reporting, restrictions &amp; exclusions</td>
<td>X</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>3</td>
<td>No discharge of eyes, nose, and mouth</td>
<td>X</td>
<td></td>
<td></td>
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<tr>
<td>4</td>
<td>Proper eating, lasting, drinking or tobacco use</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Hands clean and properly washed, gloves used properly</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Proper hot and cold holding temperatures</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Proper cooking time &amp; temperatures</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>9</td>
<td>Proper reheating procedures for hot holding</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>10</td>
<td>Returned and re-service of food</td>
<td>X</td>
<td></td>
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<tr>
<td>11</td>
<td>Food in good condition, safe and unadulterated</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Food contact surfaces: clean and sanitized</td>
<td>X</td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

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 UTILENS/ 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

RECEIVED BY:

Manager/Owner: Tom Hepner
Specialist: Trinity Stirling

Re-inspection Date: Next Routine