## 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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**Date of Inspection**: 12/15/19

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### Facility Information
- **Facility Name**: Twisted Ute
- **Facility Site Address**: 190 Bonita St
- **City**: Quincy
- **Zip**: 95971
- **Phone Number**: 836-468
- **PR ID #**: 87
- **Type of Inspection**: Routine

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### Code Compliance Matrix

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<th>In</th>
<th>N/O/N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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### Code Sections

**DEMONSTRATION OF KNOWLEDGE**

- 1. Demonstration of knowledge, food safety certification
- 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

**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

**FOOD FROM APPROVED SOURCES**

- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

**CONSUMER ADVISORY**

- 19. Consumer advisory provided for raw or undercooked foods

**WATER/HOT WATER**

- 21. Hot and cold water available

**LIQUID WASTE DISPOSAL**

- 22. Sewage and wastewater properly disposed

**VERMIN**

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

**PERSONAL CLEANLINESS**

**GENERAL FOOD SAFETY REQUIREMENTS**

- 25. Personal cleanliness and hair restraints
- 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

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**SUPervision**

- 24. Person in charge present and performs duties

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**REceived by (Print)**: Natalie Sylling
**Title**: Cook

**Received by (Signature)**: [Signature]

**Specialist (Print)**: [Name]
**Specialist (Signature)**: [Signature]

**Re-inspection Date**: 2/4/08