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

Facility Name: Elementary Manager  Phone Number: 254-2222  PR ID #: 99
Facility Site Address: 27 MAU  City: Canvas  Zip: 95971
Permit #: 20-015  Exp Date: 2/1/21  Permit Holder: Norrie Smith-Gunn
Type of Inspection: Routine

Date of Inspection: 6/19/20

See reverse side for the code sections and general requirements that correspond to each violation listed below

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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

Food Safety Cert Name: [Name]

Exp Date: [Date]

**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 cooking 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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**SUPERVISION**

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

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<th>FOOD FROM APPROVED SOURCES</th>
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<td>15. Food obtained from approved source</td>
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<td>16. Compliance with shell stock tags, condition, display</td>
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<td>17. Compliance with 3L Oyster Regulations</td>
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<td>18. Compliance with variance, specialized process, reduced oxygen packaging, &amp; HACCP Plan</td>
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<td>19. Consumer advisory provided for raw or undercooked foods</td>
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<td>20. Licensed health care facilities/ public &amp; private schools; prohibited foods not offered</td>
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<td>21. Hot and cold water available</td>
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<td>22. Sewage and wastewater properly disposed</td>
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<td>23. No rodents, insects, birds, or animals</td>
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**HIGHLY SUSCEPTIBLE POPULATIONS**

**LIQUID WASTE DISPOSAL**

**VERMIN**

**PHYSICAL FACILITIES**

39. Thermometers provided and accurate

40. Wiping cloths: properly used and stored

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

**PERMANENT FOOD FACILITIES**

45. Floor, walls and ceilings: built, maintained, and clean

46. No unsanctioned private homes/ living or sleeping quarters

**SIGNS/ REQUIREMENTS**

47. Signs posted; last inspection report available

**COMPLIANCE & ENFORCEMENT**

48. Plan Review

49. Permits Available

50. Court

51. Permit Suspension

**Re-inspection Date:**

Received by (Print): [Name]

Received by (Signature): [Signature]

Specialist (Print): [Name]

Specialist (Signature): [Signature]
35. Clean floor of walk-in dairy unit. Replace pans from under shelving. 
   & Clean thoroughly.

36. If possible, adjust new filters above deep freezer to eliminate gap between 
   filters.

All employees observed wearing face cover @ time of inspection.