### FOOD SAFETY EVALUATION REPORT

#### PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION

**270 County Hospital Rd., Ste 127  Quincy, CA  95971**

**Phone:** (530) 283-6355  **FAX** (530) 283-6241

**Date of Inspection:** 29 Dec 20

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**Facility Name:** J & J CAIRBOY STOP

**Facility Site Address:** 755 E. Airway Rd  City: Pembina

**Phone Number:** 832-0720  **PR ID #:** 173

**Permit #:** 20-140  **Exp Date:** 01/21  **Permit Holder:**  

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**Type of Inspection:** SPECIAL

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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**
  - Exp Date

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- **2. All food handlers have valid Food Handler Cards**

### PREVENTING CONTAMINATION BY HANDS

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

### TIME AND TEMPERATURE RELATIONSHIPS

- **6. Hands clean and properly washed, gloves used properly**
- **7. Adequate handwashing facilities supplied & accessible**
- **8. Proper hot and cold holding temperatures**
- **9. Time as a public health control: procedures & records**
- **10. Proper cooling methods**
- **11. Proper cooking time & temperatures**
- **12. Proper reheating procedures for hot holding**

### PROTECTION FROM CONTAMINATION

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

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### FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

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Received by (Print)  

Title

Email:

Specialist (Print)  

Specialist (Signature)

Re-inspection Date: