# 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:** 7/17/20

**Facility Name:** Jefferson's Place
**Facility Site Address:** 589 Main
**City:** Chester
**Zip:** 96020
**Permit #:** 20-141
**Exp Date:** 3/17/21
**Permit Holder:** Jeff Ouma
**PR ID #:** 174

**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**

### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification ✅

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

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

### PREVENTING CONTAMINATION BY HANDS

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

### 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 ✗

### SUPERVISION

- Person in charge present and performs duties OUT

### PERSONAL CLEANLINESS

- Personal cleanliness and hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS

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

### FOOD STORAGE/ DISPLAY/ SERVICE

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

### EQUIPMENT/ UTENSILS/ 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

### FOOD FROM APPROVED SOURCES

- Food obtained from approved source ✗
- Compliance with shell stock tags, condition, display ✗
- Compliance with Gulf Oyster Regulations
- CONFORMANCE WITH APPROVED PROCEDURES ✗
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan ✗
- Consumer advisory provided for raw or undercooked foods
- Highly Susceptible Populations ✗
- Licensed health care facilities/ public & private schools; prohibited foods not offered
- Hot and cold water available
- Sewage and wastewater properly disposed
- No rodents, insects, birds, or animals

### WATER/HOT WATER

- Temp Available

### LIQUID WASTE DISPOSAL

- VERMIN ✗

### 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
- Floor, walls and ceilings: built, maintained, and clean
- Unapproved private homes/ living or sleeping quarters

### SIGNS/ REQUIREMENTS

- Signs posted; last inspection report available

### COMPLIANCE & ENFORCEMENT

- Plan Review
- Permits Available
- Impoundment
- Permit Suspension

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

**Title:** [Signature]

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

**Re-inspection Date:**
45. Facility is currently replacing flooring in facility @ this time. Only non-potentially hazardous items being served - smoothies, shakes & pies.

Facility not to return to full service until facility upgrade is finished.

1. Obtain & submit current & valid Food Safety Certification to Environmental Health by 3/9/21

All employees wearing face coverings @ time of inspection meeting.

[Signature]

Jefferey Price

Date of Inspection: 7/17/20

Facility Name: Jefferey Price

FA ID #: 

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