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

Date of Inspection: 7/10/20

Facility Name: Mt. Idae Golf Course  
Facility Site Address: 15801 Hwy 99  
City: Chico  
Zip: 95926

Phone Number: 284-5300  
PR ID #: 83

Permit #: 20-020  
Exp Date: 7/19/21  
Permit Holder: Erika Rusecker

Type of Inspection: Routine

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: Darice McLaurin  
Exp. Date: 3/9/21

**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 unsulliberated
- 14. Food contact surfaces: clean and sanitized

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**FOOD FROM APPROVED SOURCES**

- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations

**CONFORMANCE WITH APPROVED PROCEDURES**

- 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- 19. Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

- 20. Licensed health care facilities/public & private schools; prohibited foods not offered

**WATER/HOT WATER**

- 21. Hot and cold water available

**LIQUID WASTE DISPOSAL**

- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals

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**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/ 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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**PHYSICAL FACILITIES**

- 39. Thermometers provided and accurate
- 40. Wiping clothes: 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 unapproved private homes/ living or sleeping quarters

**SIGNS/ REQUIREMENTS**

- 47. Signs posted: last inspection report available

**COMPLIANCE & ENFORCEMENT**

- 48. Plan Review
- 49. Permits Available
- 50. Impoundment
- 51. Permit Suspension

Received by (Print):  
Received by (Signature):  
Specialist (Print):  
Specialist (Signature):  
Re-inspection Date:

Title:
21. Adjust or replace hot water heater to obtain & maintain a minimum of 120°F.

27. Store all raw meat below & away from ready to eat foods.

Handwashes stored above lettuce in refrigeration unit.

All employees shall wear face coverings to obtain & meet Louisiana's mandates COVID-19.