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: 7/17/20

Facility Name: KNOTT PINES RESORT
Facility Site Address: 430 PINE MEADOW
City: LAKE QUINCY
Zip: 95974

Perm #: 20-034-F
Exp Date: 5/1/21
Permit Holder: PAUL WORACE

PR ID #: 487
Type of Inspection: Routine

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

<table>
<thead>
<tr>
<th>In</th>
<th>N/O/N/A</th>
<th>CO</th>
<th>S</th>
<th>MAJ</th>
<th>OUT</th>
<th>T</th>
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</thead>
<tbody>
<tr>
<td>In compliance</td>
<td>Not observed</td>
<td>Not applicable</td>
<td>Corrected on-site</td>
<td>Major violation</td>
<td>Out of Compliance</td>
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</tbody>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification

**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 cooling 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

**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

**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
19. Consumer advisory provided for raw or undercooked foods
20. Licensed health care facilities/ public & private schools; prohibited foods not offered
21. Hot and cold water available
22. Sewage and wastewater properly disposed

**WATER/HOT WATER**

23. No rodents, insects, birds, or animals

**LIQUID WASTE DISPOSAL**

24. Thermometers provided and accurate
25. Wiping cloths: properly used and stored
26. Plumbing: proper backflow devices
27. Garbage and refuse properly disposed; facilities maintained
28. Toilet facilities: properly constructed, supplied, cleaned
29. Premises; personal/cleaning items; vermin-proofing

**PERMANENT FOOD FACILITIES**

30. Floor, walls and ceilings: built, maintained, and clean
31. No unapproved private homes/ living or sleeping quarters

**SIGN/ REQUIREMENTS**

32. Plan Review
33. Permits Available
34. Impoundment
35. Permit Suspension

**COMPLIANCE & ENFORCEMENT**

36. Re-inspection Date:

Received by (Print):

Received by (Signature):

Specialist (Print):

Specialist (Signature):

Title:

Mary Bing
All employees must wear face coverings to be in compliance w/ the current CDC's mandate. No face coverings being utilized at time of inspection.