### 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:** 2/25/19

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**Facility Name:** RICOS MEXICAN FOOD
**Facility Site Address:** 222 E SHERMAN
**City:** POLYSA
**Phone Number:** 832-4612
**Zip:** 96062
**Type of Inspection:** Routine

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

In = In compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT=Out of Compliance

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>DEMONSTRATION OF KNOWLEDGE</strong></td>
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<tr>
<td>1. Demonstration of knowledge; food safety certification</td>
<td>X</td>
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<tr>
<td>Food Safety Plan Name</td>
<td>NORMA DUARTE</td>
<td>Exp. Date 1/19/23</td>
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<tr>
<td><strong>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</strong></td>
<td></td>
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<tr>
<td>2. Communicable disease; reporting, restrictions &amp; exclusions</td>
<td>X</td>
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<tr>
<td>3. No discharge from eyes, nose, and mouth</td>
<td>X</td>
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<td>4. Proper eating, tasting, drinking or tobacco use</td>
<td>X</td>
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<tr>
<td><strong>PREVENTING CONTAMINATION BY HANDS</strong></td>
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<td>5. Hands clean and properly washed; gloves used properly</td>
<td>X</td>
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<tr>
<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
<td>X</td>
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<tr>
<td><strong>TIME AND TEMPERATURE RELATIONSHIPS</strong></td>
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<td>7. Proper hot and cold holding temperatures</td>
<td>X</td>
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<tr>
<td>8. Time as a public health control; procedures &amp; records</td>
<td>X</td>
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<td>9. Proper cooling methods</td>
<td>X</td>
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<tr>
<td>10. Proper cooking time &amp; temperatures</td>
<td>X</td>
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<tr>
<td>11. Proper reheating procedures for hot holding</td>
<td>X</td>
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<tr>
<td><strong>PROTECTION FROM CONTAMINATION</strong></td>
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<tr>
<td>12. Returned and re-service of food</td>
<td>X</td>
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<tr>
<td>13. Food in good condition, safe and unadulterated</td>
<td>X</td>
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<tr>
<td>14. Food contact surfaces: clean and sanitized</td>
<td>X</td>
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</table>

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**SUPERVISION**

24. Person in charge present and performs duties | OUT |

**PERSONAL CLEANLINESS**

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**GENERAL FOOD SAFETY REQUIREMENTS**

25. Personal cleanliness and hair restraints |     |

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/DISPLOY 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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**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 packages & HACCP Plan |     |

**CONFORMITY WITH APPROVED PROCEDURES**

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 |     |

**WATER/HOT WATER**

22. Sewage and wastewater properly disposed |     |

**LIQUID/WASTE DISPOSAL**

23. No rodents, insects, birds, or animals |     |

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**SUPERVISION**

40. Thermometers provided and accurate | OUT |

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 |     |

**SIGN REQUIREMENTS**

47. Signs posted; last inspection report available |     |

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**COMPLIANCE & ENFORCEMENT**

48. Plan Review |     |

49. Permits Available |     |

50. Impoundment |     |

51. Permit Suspension |     |

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Received by (Print): NORMA DUARTE

Title: DAIRIER

Received by (Signature): NORMA DUARTE

Specialist (Print): JENNIFER JENSEN

Specialist (Signature): NORMA DUARTE

Re-inspection Date: 2/25/19
## OBSERVATIONS AND CORRECTIVE ACTIONS

**#33) CLEAN THE COOKING HOOD OF RESIDUE.**

*Owner stated a hood service company was scheduled to clean the hood the first week in September.*