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-NA</th>
<th>COS</th>
<th>MAJ</th>
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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge, food safety certification

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

1. Communicable disease, reporting, restrictions & exclusions
2. Proper eating, tasting, drinking or tobacco use

**PREVENTING CONTAMINATION BY HANDS**

1. Hands clean and properly washed; gloves used properly
2. Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**

1. Proper hot and cold holding temperatures
2. Proper cooling methods
3. Proper cooking time & temperatures
4. Proper reheating procedures for hot holding

**PROTECTION FROM CONTAMINATION**

1. Returned and re-service of food
2. Food in good condition, safe and unadulterated
3. Food contact surfaces: clean and sanitized

**SUPERVISION**

1. Person in charge present and performs duties
2. Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**

1. Approved thawing methods used, frozen food
2. Food separated and protected
3. Washing fruits and vegetables
4. Toxic substances properly identified, stored, used

**FOOD STORAGE/ DISPLAY SERVICE**

1. Food storage; food storage containers identified
2. Consumer self-service
3. Food properly labeled & honestly presented
4. Equipment, utensils and linens; storage and use
5. Vending machines
6. 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

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

**WATER/HOT WATER**

24. Temperature

**LIQUID WASTE DISPOSAL**

25. Disposal

**PLUMAS COUNTY ENVIROHEALTH DIVISION**

**FOOD SAFETY EVALUATION REPORT**

Date of Inspection: 13DCE19

Facility Name: Ricos Mexican Food
Facility Site Address: 222 E. Sierra
City: Yuba City
Zip: 95991

Phone Number: 832-4012
PR ID #: 758
Type of Inspection: Routine

Permit #: 19-225
Exp Date: 1/1/20
Permit Holder: Norma Jones

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

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Received by (Print) [Signature] [Signature]

Specialist (Print) [Signature] [Signature]