



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

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Date of Inspection: 11/10/20

Facility Name: <u>RICOS MEXICAN FOOD</u>	Phone Number: <u>832 4012</u>	PR ID #: <u>258</u>
Facility Site Address: <u>222 E SIERRA</u>	City: <u>PORTOLA</u>	Zip: <u>96122</u>
Permit #: <u>20-225</u>	Exp Date: <u>10/1/22</u>	Permit Holder: <u>NORMA TURNER</u>
Type of Inspection: <u>SPECIAL</u>		

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

In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
X				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>NORMA TURNER</u> Exp. Date: <u>1/8/22</u>				
2. All food handlers have valid Food Handler Cards				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X				
3. Communicable disease; reporting, restrictions & exclusions				
X				
4. No discharge from eyes, nose, and mouth				
X				
5. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
X				
6. Hands clean and properly washed; gloves used properly				
X				
7. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
8. Proper hot and cold holding temperatures				
	X			
9. Time as a public health control; procedures & records				
X				
10. Proper cooling methods				
X				
11. Proper cooking time & temperatures				
X				
12. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
X				
13. Returned and re-service of food				
X				
14. Food in good condition, safe and unadulterated				
X				
15. Food contact surfaces: clean and sanitized				

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
X				
16. Food obtained from approved source				
CORONAVIRUS GUIDANCE IMPLEMENTATION				
X				
17. Takeout, Curbside Pickup, or Delivery Only				
X				
18. Social Distancing Implemented				
X				
19. Face Covering Used				
Highly Susceptible Populations				
	X			
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
WATER/HOT WATER				
X				
21. Hot and cold water available <u>>120°F</u>				
LIQUID WASTE DISPOSAL				
X				
22. Sewage and wastewater properly disposed				
VERMIN				
X				
23. No rodents, insects, birds, or animals				

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

#8) Adjust the 3-Door Reach-In Refrigerator to hold food at 41°F or below (Found at 48°F)

Received by (Print)

Title

Email: OWNER PHOTOGRAPHED Report

Specialist (Print) Rob Kabinette Specialist (Signature)

Re-inspection Date: