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: DEC 19

Facility Name: CHALICE VIEW LODGE
Facility Site Address: 72056 Hwy 70
City: Mayberry
Zip: 95977
Phone Number: 832-5528
PR ID #: 105
Permit #: 19-21 Exp Date: 9/1/20 Permit Holder: CHALICE VIEW LODGE
Type of Inspection: Routine

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

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DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   Food Safety Coordinator: Mark H. Exp. Date: 9/30/23

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
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
12. Returned and re-service of food
13. Food in good condition, safe and unadulterated
14. Food contact surfaces: clean and sanitized

FOOD FROM APPROVED SOURCES

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

CONFORMITY WITH APPROVED PROCEDURES

18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

CONSUMER ADVISORY

19. Consumer advisory provided for raw or undercooked foods

HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed healthcare 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

VERMIN

23. No rodents, insects, birds, or animals

SUPERVISION

24. Person in charge present and performs duties
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

PERSONAL CLEANLINESS

30. Food storage; food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented
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

PHYSICAL FACILITIES

39. Thermometers provided and accurate
40. Wiping cloths: 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

SIGNALS/ REQUIREMENTS

47. Signs posted; last inspection report available

COMPLIANCE & ENFORCEMENT

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

Received by (Print): Linda Meeks
Received by (Signature):
Specialist (Print):
Specialist (Signature):
Re-inspection Date: 6/23/19

Title: Front Desk Supervisor
OBSERVATIONS AND CORRECTIVE ACTIONS

34) Repair the water heater to provide hot water at final rinse (found at 10°F cold)

35) Move the deep fryer under the cookline hood or remove from service

36) Remove all extension cords (see dishwash room area stairs - provide code approved working outlets for all equipment)