## 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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**Facility Name:** STATION CAFE
**Facility Site Address:** 167 E SIERRA
**City:** PORTOLA
**Phone Number:** 832-9640
**Pr Number:** 1116
**Expiration Date:** 7/25/20
**Type of Inspection:** SPECIAL

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

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### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
2. All food handlers have valid Food Handler Cards
3. Communicable disease; reporting, restrictions & exclusions
4. No discharge from eyes, nose, and mouth
5. Proper eating, tasting, drinking or tobacco use
6. Hands clean and properly washed; gloves used properly
7. Adequate handwashing facilities supplied & accessible

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### FOOD FROM APPROVED SOURCES

16. Food obtained from approved source
17. Takeout, Curbside Pickup, or Delivery Only
18. Social Distancing Implemented
19. Face Covering Used

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### PREVENTING CONTAMINATION BY HANDS

20. Licensed health care 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

### PROTECTION FROM CONTAMINATION

23. No rodents, insects; birds, or animals

### TIME AND TEMPERATURE RELATIONSHIPS

8. Proper hot and cold holding temperatures
9. Time as a public health control; procedures & records
10. Proper cooling methods
11. Proper cooking time & temperatures
12. Proper reheating procedures for hot holding

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

**b) REMOVED TABLES & CHAIRS OR MAKE THEM UNAVAILABLE TO CUSTOMERS**

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Received by (Print)

Title

Email:

Specialist (Print)  Specialist (Signature)

Re-inspection Date: