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

Facility Name: Bucks Lake Lodge
Facility Site Address: 16525 Bucks Lake Rd
City: Quincy
Phone Number: 283-2262
PR ID #: 89
Type of Inspection: SPECIAL

Date of Inspection: 6/26/20

Not operating at time of inspection

Permit #: 19-059 Exp Date: 8/23/20 Permit Holder: Louis Gutierrez

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
   - Rebeccah Gutierrez, Exp. Date: 2/28/23

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

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

6. Hands clean and properly washed; gloves used properly

7. Adequate handwashing facilities supplied & accessible

**PREVENTING CONTAMINATION BY HANDS**

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

**TIME AND TEMPERATURE RELATIONSHIPS**

13. Returned and re-service of food

14. Food in good condition, safe and unadulterated

15. Food contact surfaces: clean and sanitized

**PROTECTION FROM CONTAMINATION**

16. Food obtained from approved source

17. Takeout, Curbside Pickup, or Delivery Only

18. Social Distancing Implemented

19. Face Covering Used

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

**FOOD FROM APPROVED SOURCES**

**CORONAVIRUS GUIDANCE IMPLEMENTATION**

**HIGHLY SUSCEPTIBLE POPULATIONS**

**WATER/HOT WATER**

**LIQUID WASTE DISPOSAL**

**VERMIN**

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

Take out only at this time working on plan to open with limited seating.

Be sure all employees are wearing face coverings.

Received by (Print): no signature due to covid procedure

Title: Specialist (Print): T. Stirling

Email: on file

Specialist (Signature): T. Stirling

Re-inspection Date: call for inspection once fully open