PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 127  Quincy, CA 95971
Phone: (530) 283-6355  FAX (530) 283-8241

Facility Name:  EATON FARM
Facility Site Address:  94177 HUNT RD
City:  CHICO
Zip:  95971
Phone Number:  993-4287
PR ID #:  110
Type of Inspection:  SPECIAL

Date of Inspection:  05/03/20

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

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>In</th>
<th>N/O-N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>16.</td>
<td>Food obtained from approved source</td>
<td>COS</td>
<td></td>
</tr>
<tr>
<td>17.</td>
<td>Takeout, Curbside Pickup, or Delivery Only</td>
<td></td>
<td></td>
</tr>
<tr>
<td>18.</td>
<td>Social Distancing Implemented</td>
<td></td>
<td></td>
</tr>
<tr>
<td>19.</td>
<td>Face Covering Used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>20.</td>
<td>Licensed health care facilities/ public &amp; private schools; prohibited foods not offered</td>
<td></td>
<td></td>
</tr>
<tr>
<td>21.</td>
<td>Hot and cold water available</td>
<td></td>
<td></td>
</tr>
<tr>
<td>22.</td>
<td>Sewage and wastewater properly disposed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>23.</td>
<td>No rodents, insects, birds, or animals</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   Food Safety Cert Name:  CANOLLYE URDRMAN
   Exp. Date:  3/23/23

EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. All food handlers have valid Food Handler Cards

PREVENTING CONTAMINATION BY HANDS

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

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

PROTECTION FROM CONTAMINATION

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

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

Received by (Print):  [Signature]
Title:  [Title]
Email:  [Email]

Specialist (Print):  [Signature]
Specialist (Signature):  [Signature]
Re-inspection Date:  [Date]