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: 20 MAY 20

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

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<th>N/O-N/A</th>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
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In accordance with the Code Sections and General Requirements, the following violations were observed:

**DEMONSTRATION OF KNOWLEDGE**
- Demonstration of knowledge: food safety certification
- Food Safety Cert Name: [Name]
- Exp Date: 2021

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**
- Hand hygiene
- Mask wearing
- Eye, nose, and mouth care
- Proper eating, drinking, and tobacco use

**PREVENTING CONTAMINATION BY HANDS**
- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

**TIME AND TEMPERATURE RELATIONSHIPS**
- Proper hot and cold holding temperatures
- Time as a public health control; procedures & records

**PROTECTION FROM CONTAMINATION**
- Returned and re-service of food
- Food in good condition, safe and unadulterated
- Food contact surfaces: clean and sanitized

**FOOD FROM APPROVED SOURCES**
- Food obtained from approved source
- Coronavirus Guidance Implementation
- Social Distancing Implemented
- Face Covering Used
- Licensed health care facilities, public & private schools, prohibited foods not offered

**WATER/HOT WATER**
- Hot and cold water available

**LIQUID WASTE DISPOSAL**
- Sewage and wastewater properly disposed

**VERMIN**
- No rodents, insects, birds, or animals

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

- Provide and maintain face masks for employees
- Provide signage for customers requesting face masks
- Separate seating & tables by 6'

Received by (Print)                  Title

Email: rob_kennett@plumascounty.org

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