**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:** Cheyenne-Carly

**City:** Quincy  
**Zip:** 95971  
**Type of Inspection:** SPECIAL

**Permit #** 19-075  
**Expo Date:**

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**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 Cert Name:** Terry Means  
   - **Exp Date:** 4/23/24

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

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

**PREVENTING CONTAMINATION BY HANDS**

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

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

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source

**CORONAVIRUS GUIDANCE IMPLEMENTATION**

16. Takeout, Curbside Pickup, or Delivery Only  
17. Social Distancing Implemented  
18. Face Covering Used

**HIGHLY SUSCEPTIBLE POPULATIONS**

19. Licensed health care facilities/ public & private schools; prohibited foods not offered

**WATER/ HOT WATER**

20. Hot and cold water available

**LIQUID WASTE DISPOSAL**

21. Sewage and wastewater properly disposed

**VERMIN**

22. No rodents, insects, birds, or animals

23. No rodents, insects, birds, or animals

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**Received by (Print):** Operator took picture  
**Title:**

**Email:**

**Specialist (Print):** Eric Carbo  
**Specialist (Signature):**

**Re-inspection Date:** next routine