### 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:** 11/23/20

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**Facility Name:** Randi’s Table Pizza  
**Facility Site Address:** 200 Main St.  
**City:** Quincy  
**Zip:** 95971

**Permit #:** 20-121  
**Exp Date:** 12/1/21  
**Permit Holder:** Kerri Hoover  
**Type of Inspection:** SPECIAL

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**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: Kerri Hoover  
  - Exp Date: 7/16/24

#### 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

#### HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

- 6. Hands clean and properly washed; gloves used properly

#### ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

- 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

#### PROTECTION FROM CONTAMINATION

- 10. Proper cooling methods
- 11. Proper cooking time & temperatures
- 12. Proper reheating procedures for hot holding

#### RETURNED AND RE-SERVICE OF FOOD

- 13. Returned and re-service of food
- 14. Food in good condition, safe and unadulterated

#### FOOD CONTACT SURFACES: CLEAN & SANITIZED

- 15. Food contact surfaces: clean and sanitized

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

- Dishwasher does not have chlorine residual at time of inspection.
- Hand wash all dishes, utensils, and equipment using three compartment sink until dishwasher is repaired.

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**Received by (Print):** Email  
**Title:**

**Email:**

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

**Re-inspection Date:** next routine