



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

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Date of Inspection: 5/15/20

Facility Name: <u>Lucio's (AKA Express Coffee Shop)</u>	Phone Number: <u>283-1949</u>	PR ID #: <u>1251</u>
Facility Site Address: <u>875 E. Main St.</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>20-131</u>	Exp Date: <u>4/24/21</u>	Permit Holder: <u>Lucio Macias</u>
		Type of Inspection: <b>SPECIAL</b>

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

In	N/O-N/A		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					
X		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Lucio Macias</u> Exp. Date <u>4/25/23</u>					
		2. All food handlers have valid Food Handler Cards			X
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
X		3. Communicable disease; reporting, restrictions & exclusions			
X		4. No discharge from eyes, nose, and mouth			
X		5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
X		6. Hands clean and properly washed; gloves used properly			
X		7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
X		8. Proper hot and cold holding temperatures			
	X	9. Time as a public health control; procedures & records			
X		10. Proper cooling methods			
X		11. Proper cooking time & temperatures			
X		12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
X		13. Returned and re-service of food			
X		14. Food in good condition, safe and unadulterated	X		
X		15. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
X		16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
X		17. Takeout, Curbside Pickup, or Delivery Only			
X		18. Social Distancing Implemented			
X		19. Face Covering Used			
Highly Susceptible Populations					
	X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
X		21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
X		22. Sewage and wastewater properly disposed			
VERMIN					
X		23. No rodents, insects, birds, or animals			

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

17, 18, 19 - Operation Plan in place service area with reduced seating

Received by (Print)

Title

No signature due to COVID procedure

Email:

Email on file

- sent to owner 5/15/20 @1245

Specialist (Print)

Specialist (Signature)

Trinity Stirling

Tina S...

Re-inspection Date:

Facility Name: <u>Lucio's</u>	FA ID # <u>1251</u>	Pg <u>2</u> of <u>2</u> Date of Inspection: <u>5/15/20</u>
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OBSERVATIONS AND CORRECTIVE ACTIONS

14. Expired veggies found and disposed of during inspection  
 2. Food Handler card onsite expired - please have all cards onsite for next inspection

Note: Screen door needs to be put back up if back door is to be open

Be sure to keep up on routine cleaning of storage areas - pay special attention to area under dry food storage

Received by (Print) No signature due to covid procedure Title

Received by (Signature)

Specialist (Print) T. Stirling Specialist (Signature) T. Stirling Re-inspection Date: —