**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:** 12/3/20

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<table>
<thead>
<tr>
<th>Facility Name: Jeffrey's Pub &amp; Grub</th>
<th>Phone Number: 283-2890</th>
</tr>
</thead>
<tbody>
<tr>
<td>Facility Site Address: 525 W Main St</td>
<td>PR ID #: 0117</td>
</tr>
<tr>
<td>City: Quincy</td>
<td>Exp Date: 1/16/21</td>
</tr>
<tr>
<td>Permit #: 21-084</td>
<td>Permit Holder: Anna Jeffrey</td>
</tr>
<tr>
<td>Zip: 95971</td>
<td>Type of Inspection: SPECIAL</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<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>
</tr>
</thead>
</table>

**DEMONSTRATION OF KNOWLEDGE**

- [ ] 1. Demonstration of knowledge; food safety certification
  - Food Safety Cert Name: Anna Jeffrey  
  - Exp Date: 5/17/22

**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**

- Adjust dishwashing machine to produce a residual of at least 50 ppm chlorine. No residual observed at time of inspection.

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

**Email:**

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

**Re-inspection Date:** next routine