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: 3/8/20

Facility Name: Pizza Hut - Pondera
Facility Site Address: 197 Commercial St. City: Pondera
Permit #: 20-196 Exp Date: 5/24/21 Permit Holder: Tim Scott
Phone Number: 892-0430 Zip: 95122 PR # 229

Type of Inspection: SPECIAL

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

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   Food Safety Cert Name: GINA CARPENTER Exp. Date: 5/24/24

EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. All food handlers have valid Food Handler Cards

PREVENTING CONTAMINATION BY HANDS

6. Hands clean and properly washed; gloves used properly

7. Adequate hand-washing 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

FOOD FROM APPROVED SOURCES

16. Food obtained from approved source

CORONAVIRUS GUIDANCE IMPLEMENTATION

17. Takeout, Curbside Pickup, or Delivery Only

18. Social Distancing Implemented

19. Face Covering Used

HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed healthcare facilities/ public & private schools; prohibited foods not offered

WATER/ HOT WATER

21. Hot and cold water available

LIQUID WASTE DISPOSAL

22. Sewage and wastewater properly disposed

VERMIN

23. No rodents, insects, birds, or animals

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

- ELIMINATE THE EXHUSTION CONDENSING AT THE COOKING ISLAND REFRIGERATOR

- SANITATION VERY GOOD AT TIME OF INSPECTION ---

--- RECEPTION OF REPORT ---

Received by (Print) Title

[Signature]

Email:

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