PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 217  Quincy, CA  95971
Phone: (530) 283-6355  FAX (530) 283-6241

Date of Inspection: 12/14/20

Facility Name: Belden Town Resort
Facility Site Address: 14785 Belden Town Rd
City: Belden
Phone Number: 283-9662
Zip: 95975
PR ID #: 78
Type of Inspection: SPECIAL
Permit #: 20-053  Exp Date: 11/20
Permit Holder: Ivan Coffman

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

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<th>In</th>
<th>NO/NA</th>
<th>COS</th>
<th>MAJ</th>
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DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   - Food Safety Cert Name: Judy Coffman
   - Exp. Date: 8/20/25

2. All food handlers have valid Food Handler Cards

EMPLOYEE HEALTH & HYGIENIC PRACTICES

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

- Keep hand washing sink supplied with paper towels - corrected on site

In = in compliance  N/O = Not observed  N/A = Not applicable  COS = Corrected on-site  MAJ = Major violation  OUT = Out of Compliance

In | NO/NA | COS | MAJ | OUT |
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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 health care facilities/ public & private schools; prohibited foods not offered

WATER/HOT WATER

21. Hot and cold water available

LIVID WASTE DISPOSAL

22. Sewage and wastewater properly disposed

VERMIN

23. No rodents, insects, birds, or animals

Received by (Print)  Title

Email: beldentownresorthotel@gmail.com

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

Eric Cantu  next routine