



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:

4/10/19

|                        |                     |              |                                |                |                        |
|------------------------|---------------------|--------------|--------------------------------|----------------|------------------------|
| Facility Name:         | Twain General Store | Phone Number | 283-2131                       | PR ID #        | 31                     |
| Facility Site Address: | 130 Twain Store Rd. | City:        | Twain                          | Zip            | 95984                  |
| Permit #:              | 18-018              | Exp Date:    | 9/15/19                        | Permit Holder: | Lindahl, Hardy & Joyce |
|                        |                     |              | Type of Inspection:<br>routine |                |                        |

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

| In  | N/O-N/A   | COS  | MAJ   | OUT |
|---|---|------|-------|-----|
| <b>FOOD FROM APPROVED SOURCES</b>           |   |      |       |     |
| X   | 15. Food obtained from approved source  |      |       |     |
| X   | 16. Compliance with shell stock tags, condition, display                                    |      |       |     |
| X   | 17. Compliance with Gulf Oyster Regulations   |      |       |     |
| <b>CONFORMANCE WITH APPROVED PROCEDURES</b> |   |      |       |     |
| X   | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan   |      |       |     |
| <b>CONSUMER ADVISORY</b>                    |   |      |       |     |
| X   | 19. Consumer advisory provided for raw or undercooked foods                                 |      |       |     |
| <b>Highly Susceptible Populations</b>       |   |      |       |     |
| X   | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered |      |       |     |
| <b>WATER/HOT WATER</b>                      |   |      |       |     |
| X   | 21. Hot and cold water available  | Temp | 71.20 |     |
| <b>LIQUID WASTE DISPOSAL</b>                |   |      |       |     |
| X   | 22. Sewage and wastewater properly disposed   |      |       |     |
| <b>VERMIN</b>                               |   |      |       |     |
| X   | 23. No rodents, insects, birds, or animals  |      |       |     |

| <b>SUPERVISION</b>  |  | OUT |
|---|--|-----|
| 24. Person in charge present and performs duties                          |  |     |
| <b>PERSONAL CLEANLINESS</b>   |  |     |
| 25. Personal cleanliness and hair restraints                              |  |     |
| <b>GENERAL FOOD SAFETY REQUIREMENTS</b>                                   |  |     |
| 26. Approved thawing methods used, frozen food                            |  |     |
| 27. Food separated and protected  |  |     |
| 28. Washing fruits and vegetables   |  |     |
| 29. Toxic substances properly identified, stored, used                    |  |     |
| <b>FOOD STORAGE/ DISPLAY/ SERVICE</b>                                     |  |     |
| 30. Food storage; food storage containers identified                      |  |     |
| 31. Consumer self-service   |  |     |
| 32. Food properly labeled & honestly presented                            |  |     |
| <b>EQUIPMENT/ UTENSILS/ LINENS</b>  |  |     |
| 33. Nonfood contact surfaces clean  |  |     |
| 34. Warewashing facilities: installed, maintained, used; test strips      |  |     |
| 35. Equipment/ Utensils approved; installed; clean; good repair, capacity |  |     |
| 36. Equipment, utensils and linens: storage and use                       |  |     |
| 37. Vending machines  |  |     |
| 38. Adequate ventilation and lighting; designated areas, use              |  |     |

| <b>OUT</b>  |  |
|---|--|
| 39. Thermometers provided and accurate                          |  |
| 40. Wiping cloths: properly used and stored                     |  |
| <b>PHYSICAL FACILITIES</b>                                      |  |
| 41. Plumbing: proper backflow devices                           |  |
| 42. Garbage and refuse properly disposed; facilities maintained |  |
| 43. Toilet facilities: properly constructed, supplied, cleaned  |  |
| 44. Premises; personal/cleaning items; vermin-proofing          |  |
| <b>PERMANENT FOOD FACILITIES</b>                                |  |
| 45. Floor, walls and ceilings: built, maintained, and clean     |  |
| 46. No unapproved private homes/ living or sleeping quarters    |  |
| <b>SIGNS/ REQUIREMENTS</b>                                      |  |
| 47. Signs posted; last inspection report available              |  |
| <b>COMPLIANCE &amp; ENFORCEMENT</b>                             |  |
| 48. Plan Review   |  |
| 49. Permits Available   |  |
| 50. Impoundment   |  |
| 51. Permit Suspension   |  |

|                         |                 |                        |       |
|-------------------------|-----------------|------------------------|-------|
| Received by (Print)     | Christy Christy | Title                  | Clerk |
| Received by (Signature) | Christy Christy |                        |       |
| Specialist (Print)      | Pat Sanders     | Specialist (Signature) | X     |
|                         |                 | Re-inspection Date:    |       |

Facility Name: Twin General Store

FA ID # PR 31

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4/10/19

Date of Inspection:

**OBSERVATIONS AND CORRECTIVE ACTIONS**

23) Signs of vectors entering into dry storage area, work with licensed pest control agent to eliminate any potential vector entrance points, clean all dry storage shelving and store all opened foods in tight sealing containers

Received by (Print)

Title

Received by (Signature)

Cherry Chapp K. Hall

Specialist (Print)

Pat Sanders

Specialist (Signature)

Re-inspection Date: