### 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

Facility Name: **SUBWAY SANDWICHES QUINCY**
Facility Site Address: **23 Crescent St.**
City: **Quincy**
Zip: **95971**
Permit #: **20-238**
Exp Date: **6/17/21**
Permit Holder: **Andrea Hazeghanzam**

**Type of Inspection:** SPECIAL

Date of Inspection: **5/23/20**

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

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### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification

Food Safety Cert Name: **Haley Michael** Exp. Date: **4/29/24**

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 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 unsullied

15. Food contact surfaces: clean and sanitized

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

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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

- **LIQUID WASTE DISPOSAL**

22. Sewage and wastewater properly disposed

- **VERMIN**

23. No rodents, insects, birds, or animals

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Received by (Print): **Anna Constock**

Email: **mail**

Specialist (Print): **Eric Caruso**

Specialist (Signature): **[Signature]**

Re-inspection Date: **next routine**