PLUMAS COUNTY
ENVIROMENTAL 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: Golden King Restaurant
Facility Site Address: 1738 E Main St
City: Quincy  Zip: 95971
Permit #: 20-0109  Exp Date: 2/12/21  Permit Holder: Chinh Lian & Quyen Huynh

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

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**DEMONSTRATION OF KNOWLEDGE**

1. Demonstration of knowledge; food safety certification
   - Food Safety Cert Name: Quyen Huynh  Exp Date: 1/22/21

**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

**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
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

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

- Routinely clean non-contact surfaces to stay up on general cleanliness of the kitchen (i.e. wells behind fryer).
- Food safety certification expires 1/22/21

Received by (Print) Operator photo documented

Title

Email:

Specialist (Print) Eric Cano  Specialist (Signature)  Re-inspection Date: next routine