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: 6/1/20

Facility Name: Quintopic Brewing Co.
Facility Site Address: 591 Main St.
City: Quincy
Zip: 95971

Permit #: 19-659 Exp Date: 6/25/20 Permit Holder: Tomas Hepner

Type of Inspection: SPECIAL

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
   - [X] Food Safety Cert Name: Exp. Date

2. All food handlers have valid Food Handler Cards

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

3. Communicable disease; reporting, restrictions & exclusions
   - [X] No discharge from eyes, nose, and mouth
   - [X] 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
   - [X] Time as a public health control; procedures & records
   - [X] Proper cooling methods
   - [X] Proper cooking time & temperatures
   - [X] 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

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


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Received by (Print): Tomas Hepner
Title: 
Email: tom@quintopicbrewing.com

Specialist (Print): Eric Caruso
Specialist (Signature): 
Re-inspection Date: not routine