Facility Name: SENIOR NUTRITION - ALTOGA
Facility Site Address: 499 SEIGLE AVE
City: Quincy
Zip:
Permit #: 19 - 228
Exp Date: 2/11/20
Permit Holder: Plumas Public Health

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

- Demonstration of knowledge; food safety certification
  - Demonstration of knowledge; food safety certification

EMPLOYEE HEALTH & HYGIENIC PRACTICES

- Communicable disease; reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, tasting, drinking or tobacco use

PREVENTING CONTAMINATION BY HANDS

- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

TIME AND TEMPERATURE RELATIONSHIPS

- Proper hot and cold holding temperatures
- Time as a public health control; procedures & records
- Proper cooling methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

PROTECTION FROM CONTAMINATION

- Returned and re-service of food
- Food in good condition, safe and unadulterated
- Food contact surfaces: clean and sanitized

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FOOD FROM APPROVED SOURCES

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Conformance with approved procedures
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- Consumer Advisory
- Highly Susceptible Populations
- Licensed health care facilities/ public & private schools; prohibited foods not offered

WATERHOT WATER

- Hot and cold water available
- Liquid waste disposal
- Sewage and wastewater properly disposed
- Vermin
- No rodents, insects, birds, or animals

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SUPERVISION

- Person in charge present and performs duties
- Personal cleanliness and hair restraints

GENERAL FOOD SAFETY REQUIREMENTS

- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

FOOD STORAGE/ DISPLAY/ SERVICE

- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

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EQUIPMENT/ UTENSILS/ LINENS

- Nonfood contact surfaces clean
- Warewashing facilities: installed, maintained, used; test strips
- Equipment/ Utensils approved; installed; clean; good repair, capacity
- Equipment, utensils and linens: storage and use
- Ventilating machines
- Adequate ventilation and lighting; designated areas, use

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SPECIAL CARE SETTINGS

- Food in good condition, safe and unadulterated
- Food contact surfaces: clean and sanitized

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Title

Received by (Print): Kim M. Funk
Received by (Signature): Kim M. Funk
Specialist (Print): K. Ogilvie
Specialist (Signature): K. Ogilvie
Re-inspection Date: 7/19/20