**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:** Pizza Factory - Chester  
**Phone Number:** 257-3155  
**PR ID #:** 224

**Facility Site Address:** 197 Main  
**City:** Chester  
**Zip:** 95970

**Permit #:** 20-195  
**Exp Date:** 10/17/20  
**Permit Holder:** Michael Kimura  
**Type of Inspection:** SPECIAL

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

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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</thead>
<tbody>
<tr>
<td>1.</td>
<td>Demonstration of knowledge: food safety certification</td>
<td>※</td>
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<tr>
<td>2.</td>
<td>All food handlers have valid Food Handler Cards</td>
<td>※</td>
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<td>3.</td>
<td>Communicable disease; reporting, restrictions &amp; exclusions</td>
<td>※</td>
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<td>4.</td>
<td>No discharge from eyes, nose, and mouth</td>
<td>※</td>
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<td>5.</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>※</td>
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<td>6.</td>
<td>Hands clean and properly washed; gloves used properly</td>
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<td>7.</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
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<td>8.</td>
<td>Proper hot and cold holding temperatures</td>
<td>※</td>
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<td>9.</td>
<td>Time as a public health control; procedures &amp; records</td>
<td>※</td>
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<td>10.</td>
<td>Proper cooling methods</td>
<td>※</td>
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<td>11.</td>
<td>Proper cooking time &amp; temperatures</td>
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<td>12.</td>
<td>Proper reheating procedures for hot holding</td>
<td>※</td>
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</tbody>
</table>

**DEMONSTRATION OF KNOWLEDGE**

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

**PREVENTING CONTAMINATION BY HANDS**

**TIME AND TEMPERATURE RELATIONSHIPS**

**PROTECTION FROM CONTAMINATION**

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

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**Food from Approved Sources:**
- 16. Food obtained from approved source
- 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
- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals

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**Status of Re-inspection:**

**Specialist (Print):** Pat Sanders  
**Specialist (Signature):**

**Title:**

**Email:** ChesterPizzaFactory.com

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**Date of Inspection:** 4/30/20