



**PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
*FOOD SAFETY EVALUATION REPORT***

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Date of Inspection: 2/18/2021

Facility Name: Reilly's Saloon & Cafe Phone Number 253
Facility Site Address: 1825 Main St. City: La Porte Zip 95981
Permit #: not yet issued Exp Date: Permit Holder: J+T Garcia Enterprises, LLC
PR ID # Type of Inspection: SPECIAL

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

In	N/O/N/A		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					
	1. Demonstration of knowledge; food safety certification				X
Food Safety Cert Name:	<i>pending cert.</i>	Exp. Date			
X	2. All food handlers have valid Food Handler Cards				
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
X	3. Communicable disease; reporting, restrictions & exclusions				
X	4. No discharge from eyes, nose, and mouth				
X	5. Proper eating, tasting, drinking or tobacco use				X
PREVENTING CONTAMINATION BY HANDS					
X	6. Hands clean and properly washed; gloves used properly				
X	7. Adequate handwashing facilities supplied & accessible				X
TIME AND TEMPERATURE RELATIONSHIPS					
X	8. Proper hot and cold holding temperatures				
X	9. Time as a public health control; procedures & records				
X	10. Proper cooling methods				
X	11. Proper cooking time & temperatures				
X	12. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION					
X	13. Returned and re-service of food				X
X	14. Food in good condition, safe and unadulterated				
X	15. Food contact surfaces: clean and sanitized				

In	N/I/O-N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
Y		16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
Y		17. Takeout, Curbside Pickup, or Delivery Only			
Y		18. Social Distancing Implemented			
Y		19. Face Covering Used			
Highly Susceptible Populations					
Y		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
Y		21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
Y		22. Sewage and wastewater properly disposed			
VERMIN					
Y		23. No rodents, insects, birds, or animals			

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

Pre-opening Inspection

Received by (Print)

Title

Email:

Specialist (Print)

Eric Canham

Specialist (Signature)

John B

Re-inspection Date: