



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

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Date of Inspection: 4/21/21

Facility Name: TANTARDINOS Phone Number 596-3902 PR ID # 187  
Facility Site Address: 401 Ponderosa City: LAKE ALMANOR Zip 96137  
Permit #: 21-154 Exp Date: 2/1/22 Permit Holder: DENNIS MANNLE  
Type of Inspection: SPECIAL

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

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: <u>w/in 60 days.</u>			Exp. Date
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X	2. All food handlers have valid Food Handler Cards			
	3. Communicable disease; reporting, restrictions & exclusions			
X	4. No discharge from eyes, nose, and mouth			
X	5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
X	6. Hands clean and properly washed; gloves used properly			
X	7. Adequate handwashing facilities supplied & accessible			
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	14. Food in good condition, safe and unadulterated			
X	15. Food contact surfaces: clean and sanitized			

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

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

1. Submit a current & valid Food Safety Certification, Manule, to Environmental Health w/in 60 days

All cooking equipment must be located under mechanical ventilation.

2 Deep Fryers not under hood

dennismannle@yahoo.com

Received by (Print)

Title

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date: