



PLUMAS COUNTY
pg 1 of ____
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: 5/13/2021

Facility Name: <u>Lena's Cantina</u>		Phone Number: _____	PR ID #: _____
Facility Site Address: <u>165 E. Sierra</u>		City: <u>Portola</u>	Zip: <u>96122</u>
Permit #: <u>21-159</u>	Exp Date: <u>6/30/22</u>	Permit Holder: <u>Lena Nelson</u>	Type of Inspection: <u>Routine</u>

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			
Food Safety Cert Name: <u>Lena Nelson</u> Exp. Date: <u>1/16/24</u>					
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
✓		2. Communicable disease; reporting, restrictions & exclusions			
✓		3. No discharge from eyes, nose, and mouth			
✓		4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
✓		5. Hands clean and properly washed; gloves used properly			
✓		6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
✓		7. Proper hot and cold holding temperatures			
✓		8. Time as a public health control; procedures & records			
✓		9. Proper cooling methods			
✓		10. Proper cooking time & temperatures			
✓		11. Proper reheating procedures for hot holding <u>(discussed)</u>			
PROTECTION FROM CONTAMINATION					
✓		12. Returned and re-service of food			
✓		13. Food in good condition, safe and unadulterated			
✓		14. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
✓		15. Food obtained from approved source			
✓		16. Compliance with shell stock tags, condition, display			
✓		17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES					
✓		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY					
✓		19. Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
✓		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
✓		21. Hot and cold water available Temp <u>120°F +</u>			
LIQUID WASTE DISPOSAL					
✓		22. Sewage and wastewater properly disposed			
VERMIN					
✓		23. No rodents, insects, birds, or animals			

In	N/O-N/A		COS	MAJ	OUT
SUPERVISION					
✓		24. Person in charge present and performs duties			
PERSONAL CLEANLINESS					
✓		25. Personal cleanliness and hair restraints			
GENERAL FOOD SAFETY REQUIREMENTS					
✓		26. Approved thawing methods used, frozen food			
✓		27. Food separated and protected			
✓		28. Washing fruits and vegetables			
✓		29. Toxic substances properly identified, stored, used			
FOOD STORAGE/ DISPLAY/ SERVICE					
✓		30. Food storage; food storage containers identified			
✓		31. Consumer self-service			
✓		32. Food properly labeled & honestly presented			
EQUIPMENT/ UTENSILS/ LINENS					
✓		33. Nonfood contact surfaces clean			
✓		34. Warewashing facilities: installed, maintained, used; test strips			
✓		35. Equipment/ Utensils approved; installed; clean; good repair, capacity			
✓		36. Equipment, utensils and linens: storage and use			
✓		37. Vending machines			
✓		38. Adequate ventilation and lighting; designated areas, use			

In	N/O-N/A		COS	MAJ	OUT
✓		39. Thermometers provided and accurate			
✓		40. Wiping cloths: properly used and stored			
PHYSICAL FACILITIES					
✓		41. Plumbing: proper backflow devices			
✓		42. Garbage and refuse properly disposed; facilities maintained			
✓		43. Toilet facilities: properly constructed, supplied, cleaned			
✓		44. Premises; personal/cleaning items; vermin-proofing			
PERMANENT FOOD FACILITIES					
✓		45. Floor, walls and ceilings: built, maintained, and clean			
✓		46. No unapproved private homes/ living or sleeping quarters			
SIGNS/ REQUIREMENTS					
✓		47. Signs posted; last inspection report available			
COMPLIANCE & ENFORCEMENT					
✓		48. Plan Review			
✓		49. Permits Available			
✓		50. Impoundment			
✓		51. Permit Suspension			

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Lena Nelson
Jerry Sipe

Owner
[Signature]

Next routine

Facility Name:

Lenal's Cantina

FA ID #

Pg 2 of 2

Date of Inspection:

5/13/2021

OBSERVATIONS AND CORRECTIVE ACTIONS

Good food safety practices were observed and discussed during inspection. Be sure to get a probe thermometer so hot food temperatures can be monitored and maintained at 135°F or above at all times.

Please use rear storage area (porch with concrete floor / asphalt floor) for unopened food in durable containers only, unless otherwise approved by Environmental Health.

Thank you for your cooperation and commitment to food safety.

Received by (Print)

J. Nelson

Title

Owner

Received by (Signature)

Specialist (Print)

Jerry Sipe

Specialist (Signature)

[Signature]

Re-inspection Date:

next routine