



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

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Date of Inspection: 10/14/21

Facility Name: Senior Nutrition - Portola Phone Number 832-4173 PR ID # 261
Facility Site Address: 449 Sierra Ave City: Portola Zip 96127
Permit #: 21-228 Exp Date: 2/1/22 Permit Holder: PC Public Health Type of Inspection: Routine

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

In	N/O/N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
X		15. Food obtained from approved source			
X		16. Compliance with shell stock tags, condition, display			
X		17. Compliance with Gulf Oyster Regulations			
		CONFORMANCE WITH APPROVED PROCEDURES			
X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		CONSUMER ADVISORY			
X		19. Consumer advisory provided for raw or undercooked foods			
		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	Temp 120°		
		LIQUID WASTE DISPOSAL			
X		22. Sewage and wastewater properly disposed			
		VERMIN			
X		23. No rodents, insects, birds, or animals			

SUPERVISION		OUT
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		

39. Thermometers provided and accurate	OUT
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) Bobby Rodriguez

Title Head Assistant Cook

Received by (Signature)

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Specialist (Print)

(nature) 
T. Stirling Specialist (S)

Specialist (Signature)

Trigay

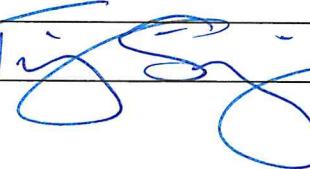
Re-inspection Date: D - 1 - 2021

December 2021

OBSERVATIONS AND CORRECTIVE ACTIONS

1) Food Handler has left facility, a new food safety certification must be onsite within 60-days
1a) Food handler cards must be obtained for all employees handling food w/in 30-days

34) Handwashing facilities not working, facility not utilizing 3-compartment Wash-Rinse-Sanitize system at time of inspection - corrected while on site
Manually Sanitize w/ 100 ppm chlorine in the 3-compartment sink until dishwasher is repaired

Received by (Print) Bobby RodriguezTitle Assistant CookReceived by (Signature) Specialist (Print) T. StirlingSpecialist (Signature) Re-inspection Date: December 2021