



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: 9/14/2022

Facility Name: <i>Portola High School</i>	Phone Number <i>852-5581</i>	PR ID # <i>148</i>
Facility Site Address: <i>155 16th Ave</i>	City: <i>Portola</i>	Zip <i>96122</i>
Permit #: <i>22-114</i>	Exp Date: <i>2/1/2023</i>	Permit Holder: <i>PUSD</i>
		Type of Inspection: <i>Routine</i>

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					
<input checked="" type="checkbox"/> 1. Demonstration of knowledge; food safety certification					
Food Safety Cert Name: <i>Justin Rose</i> Exp. Date <i>10/1/23</i>					
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="checkbox"/> 2. Communicable disease; reporting, restrictions & exclusions					
<input checked="" type="checkbox"/> 3. No discharge from eyes, nose, and mouth					
<input checked="" type="checkbox"/> 4. Proper eating, tasting, drinking or tobacco use					
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="checkbox"/> 5. Hands clean and properly washed; gloves used properly					
<input checked="" type="checkbox"/> 6. Adequate handwashing facilities supplied & accessible					
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="checkbox"/> 7. Proper hot and cold holding temperatures					
<input checked="" type="checkbox"/> 8. Time as a public health control; procedures & records					
<input checked="" type="checkbox"/> 9. Proper cooling methods					
<input checked="" type="checkbox"/> 10. Proper cooking time & temperatures					
<input checked="" type="checkbox"/> 11. Proper reheating procedures for hot holding					
PROTECTION FROM CONTAMINATION					
<input checked="" type="checkbox"/> 12. Returned and re-service of food					
<input checked="" type="checkbox"/> 13. Food in good condition, safe and unadulterated					
<input checked="" type="checkbox"/> 14. Food contact surfaces: clean and sanitized					
FOOD FROM APPROVED SOURCES					
<input checked="" type="checkbox"/> 15. Food obtained from approved source					
<input checked="" type="checkbox"/> 16. Compliance with shell stock tags, condition, display					
<input checked="" type="checkbox"/> 17. Compliance with Gulf Oyster Regulations					
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="checkbox"/> 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
CONSUMER ADVISORY					
<input checked="" type="checkbox"/> 19. Consumer advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
<input checked="" type="checkbox"/> 20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
WATER/HOT WATER					
<input checked="" type="checkbox"/> 21. Hot and cold water available Temp <i>120°F</i>					
LIQUID WASTE DISPOSAL					
<input checked="" type="checkbox"/> 22. Sewage and wastewater properly disposed					
VERMIN					
<input checked="" type="checkbox"/> 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		
<input checked="" type="checkbox"/> 27. Food separated and protected <i>See Pg 2</i>		
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		
PHYSICAL FACILITIES		OUT
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		
PERMANENT FOOD 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		
SIGNS/ REQUIREMENTS		
45. Floor, walls and ceilings: built, maintained, and clean		
46. No unapproved private homes/ living or sleeping quarters		
COMPLIANCE & ENFORCEMENT		
47. Signs posted; last inspection report available		
48. Plan Review		
49. Permits Available		
50. Impoundment		
51. Permit Suspension		

Received by (Print) <i>Justin Rose</i>	Title
Received by (Signature) <i>fr</i>	
Specialist (Print) <i>Jerry Sipe</i>	Specialist (Signature) <i>M. Whitt</i>
Re-inspection Date: <i>Next routine</i>	

OBSERVATIONS AND CORRECTIVE ACTIONS

21. Be sure to separate foods from non-foods and protect from contamination. Found personal items stored on kitchen utensils, open/uncovered bowl of cheese in food storage area & portable drinking fill hose stored in hand sink.

Discussed stowing fill hose under sink but will require sanitizing before every use. Recommend removable hose or use portable pitchers / containers instead.

Received by (Print) JuSt

Title

Received by (Signature) JWSpecialist (Print) Jerry SipeSpecialist (Signature) shelbyRe-inspection Date: Next routine