



PLUMAS COUNTY
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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: 8/3/24

Facility Name: <u>IRON DOOR</u>	Phone Number: _____	PR ID # <u>171</u>
Facility Site Address: <u>5417 Main St</u>	City: <u>JOHNSVILLE</u>	Zip: <u>96103</u>
Permit #: <u>23-138</u>	Exp Date: <u>10/18/23</u>	Permit Holder: <u>Miguel + Ravya Rodriguez</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>Ravya Rodriguez</u>	Exp. Date _____		
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 <u>Not Obs</u>			
✓		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			
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			

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>124°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	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			

		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) <u>R. Rodriguez</u>	Title _____
Received by (Signature) _____	
Specialist (Print) <u>Dennis Eck</u>	Specialist (Signature) _____
Re-inspection Date: <u>Next Routine</u>	

7.) Items in walk-in fridge ranged in temp between 42-48°F
Owner adjusted temp control during inspection and will monitor temps to ensure < 49°F