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

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

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**DEMONSTRATION OF KNOWLEDGE**
1. Demonstration of knowledge; food safety certification
   - Food Safety Certification Name: [Name], Exp. Date: [Date]

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**
- Communicable disease: [Status]
- No discharge from eyes, nose, and mouth: [Status]
- Proper eating, tasting, drinking or tobacco use: [Status]
- Preventing contamination by hands: [Status]
- Hands clean and properly washed: [Status]
- Adequate handwashing facilities supplied: [Status]

**TIME AND TEMPERATURE RELATIONSHIPS**
- Proper hot and cold holding temperatures: [Status]
- Time as a public health control: [Status]
- Proper cooking methods: [Status]
- Proper cooking time and temperatures: [Status]
- Proper reheating procedures for hot holding: [Status]

**PROTECTION FROM CONTAMINATION**
- Returned and re-service of food: [Status]
- Food in good condition, safe and unadulterated: [Status]
- Food contact surfaces: clean and sanitized: [Status]

**SUPERVISION**
- Person in charge present and performs duties: [Status]
- Personal cleanliness and hair restraints: [Status]

**GENERAL FOOD SAFETY REQUIREMENTS**
- Approved thawing methods used; frozen food: [Status]
- Food separated and protected: [Status]
- Washing fruits and vegetables: [Status]
- Toxic substances properly identified, stored, used: [Status]

**FOOD STORAGE/ DISPLAY/ SERVICE**
- Food storage; food storage containers identified: [Status]
- Consumer self-service: [Status]
- Food properly labeled & honestly presented: [Status]

**EQUIPMENT/ UTENSILS/ LINENS**
- Nonfood contact surfaces clean: [Status]
- Warewashing facilities: installed, maintained, used: [Status]
- Equipment/ Utensils/ Linens: clean; good repair; capacity: [Status]
- Equipment, utensils and linens: storage and use: [Status]
- Vending machines: [Status]
- Adequate ventilation and lighting: designated areas, use: [Status]

**FOOD FROM APPROVED SOURCES**
- Food obtained from approved source: [Status]
- Compliance with shelf stock tags, condition, display: [Status]
- Compliance with Gulf Oyster Regulations: [Status]
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan: [Status]
- Consumer advisory: [Status]
- Highly susceptible populations: [Status]
- Licensed health care facilities/public & private schools: [Status]
- Prohibited foods not offered: [Status]
- Hot and cold water available: [Temp N/A]
- Sewage and wastewater properly disposed: [Status]
- No rodents, insects, birds, or animals: [Status]
- Thermometers provided and accurate: [Status]
- Wiping cloths; properly used and stored: [Status]

**PHYSICAL FACILITIES**
- Plumbing; proper backflow devices: [Status]
- Garbage and refuse properly disposed; facilities maintained: [Status]
- Toilets facilities: properly constructed, supplied, cleaned: [Status]
- Premises; personal cleanliness items: vermin-proofing: [Status]
- Floor, walls and ceilings: built, maintained, and clean: [Status]
- No unsanitary private homes/ living or sleeping quarters: [Status]

**SIGN/ REQUIREMENTS**
- Signs posted; last inspection report available: [Status]

**COMPLIANCE & ENFORCEMENT**
- Plan Review: [Status]
- Permits Available: [Status]
- Imposition: [Status]
- Permit Suspension: [Status]

Received by (Print) **Scott Plumb**
Received by (Signature) **Signature**
Specialist (Print) **Pat Sanoges**
Specialist (Signature) **Signature**
Title
Re-inspection Date: