



Date of Inspection: 7/10/13

Facility Name: Plumas Pines Store Phone Number: 259-4343 PR ID # 2888  
 Facility Site Address: 3000 West Avenue City: Canyon Dam Zip: 95923  
 Permit #: 13-126892-A Exp Date: 6/1/14 Permit Holder: Plumas Pines Resort Inc. 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	In	N/O-N/A		COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>						<b>FOOD FROM APPROVED SOURCES</b>					
	X	1. Demonstration of knowledge: food safety certification				X		15. Food obtained from approved source			
		Food Safety Cert Name: <u>Non-Prep</u> Exp. Date: _____					X	16. Compliance with shell stock tags, condition, display			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
X		2. Communicable disease; reporting, restrictions & exclusions					X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X		3. No discharge from eyes, nose, and mouth				<b>CONSUMER ADVISORY</b>					
X		4. Proper eating, tasting, drinking or tobacco use					X	19. Consumer advisory provided for raw or undercooked foods			
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>Highly Susceptible Populations</b>					
X		5. Hands clean and properly washed; gloves used properly					X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X		6. Adequate handwashing facilities supplied & accessible				<b>WATER/HOT WATER</b>					
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						X		21. Hot and cold water available			
X		7. Proper hot and cold holding temperatures						Temp <u>120°F</u>			
	X	8. Time as a public health control; procedures & records				<b>LIQUID WASTE DISPOSAL</b>					
	X	9. Proper cooling methods				X		22. Sewage and wastewater properly disposed			
	X	10. Proper cooking time & temperatures				<b>VERMIN</b>					
	X	11. Proper reheating procedures for hot holding				X		23. No rodents, insects, birds, or animals			
<b>PROTECTION FROM CONTAMINATION</b>											
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									
<b>SUPERVISION</b>						<b>COMPLIANCE &amp; ENFORCEMENT</b>					
		24. Person in charge present and performs duties			OUT			39. Thermometers provided and accurate			OUT
<b>PERSONAL CLEANLINESS</b>						<b>PHYSICAL FACILITIES</b>					
		25. Personal cleanliness and hair restraints						40. Wiping cloths: properly used and stored			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						<b>PERMANENT FOOD FACILITIES</b>					
		26. Approved thawing methods used, frozen food						41. Plumbing: proper backflow devices			
		27. Food separated and protected						42. Garbage and refuse properly disposed; facilities maintained			
		28. Washing fruits and vegetables						43. Toilet facilities: properly constructed, supplied, cleaned			
		29. Toxic substances properly identified, stored, used						44. Premises: personal/cleaning items; vermin-proofing			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						<b>SIGNS/ REQUIREMENTS</b>					
		30. Food storage: food storage containers identified						45. Floor, walls and ceilings: built, maintained, and clean			
		31. Consumer self-service						46. No unapproved private homes/ living or sleeping quarters			
		32. Food properly labeled & honestly presented						47. Signs posted; last inspection report available			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						<b>COMPLIANCE &amp; ENFORCEMENT</b>					
		33. Nonfood contact surfaces clean						48. Plan Review			
		34. Warewashing facilities: installed, maintained, used; test strips						49. Permits Available			
		35. Equipment/ Utensils approved; installed; clean; good repair; capacity						50. Impoundment			
		36. Equipment, utensils and linens: storage and use						51. Permit Suspension			
		37. Vending machines									
		38. Adequate ventilation and lighting; designated areas, use									

Received by (Print) Kevin Williams Title \_\_\_\_\_  
 Received by (Signature) Kevin Williams  
 Specialist (Print) PAT SANDOZ Specialist (Signature) [Signature] Re-inspection Date: \_\_\_\_\_