



Environmental Health Division
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 www.plumascounty.us

Plumas County
Cottage Food Operation
Official Inspection Report

Date: 1/2/13
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DBA: Traci's Sweet Surprises Owner: Traci Downey

Address: Quincy Phone: 283-1766

Class A Registration #: Pending PR
 Class B Permit #: _____
 Routine Complaint
 Reinspection Initial Inspection

Violations pose a threat to public health and must be corrected. Uncorrected violations may warrant closure of the Cottage Food Operation (CFO). A reinspection may be conducted and fees assessed as authorized by Plumas County ordinance.

IN - In Compliance OUT - Out of Compliance N/A - Not Applicable N/O - Not Observed

Demonstration of Knowledge	IN	OUT	N/A	N/O	Facility Requirements	IN	OUT	N/A	N/O
1a. Self-certification checklist submitted	✓				7a. Adequate storage for food and related equipment	✓			
1b. Food processor course complete	<u>Not available</u>				7b. Food preparation occurs in private kitchen of CFO	✓			
Employee Health & Hygiene Practices					7c. CFO located in private dwelling /operator residence	✓			
2a. No ill employees or workers	✓				Labeling				
2b. No smoking in CFO	✓				8a. "Made in a Home Kitchen" on package				
2c. Employees shall not contaminate food	✓				8b. Common name of product on package				
Prevent Contamination by Hands					8c. Name of CFO on package				
3a. Hand washing station stocked and available	✓				8d. Ingredients listed on package				
3b. Hands washed prior to food preparation	✓				8e. Registration or permit number on package				
3c. Proper glove use	✓				Vermin				
Approved food item					9. No rodents, insects or animals within CFO	✓			
4. Food prepared from approved food list only	✓				Compliance and Enforcement				
Water					10a. CFO operating with valid permit or registration				
5. Potable water source	✓				10b. Approved direct sales to consumers	✓			
Protection from Contamination					10c. Approved indirect sales in county of origin	✓			
6a. Food free from contamination and adulteration	✓				10d. Approved number of employees	✓			
6b. Kitchen equipment and utensils clean and in good repair	✓				10e. Meets gross sales requirements	✓			
6c. Food contact surfaces are cleaned and sanitized	✓				Other:				
6e. No infants, small children, or pets in kitchen during CFO hours	✓								

Approved to operate pending label sample.

1/2/13 Received label sample. All labeling requirements met.

CFO Approved to operate. dga.

Received by (Print): Deborah Anderson Traci Downey Title: Owner
 Received by (Signature): [Signature]
 Specialist (Print): Deborah Anderson Specialist (Signature): [Signature]
 Re-inspection Date: Routine