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

Date of Inspection: 4/28/14

Facility Name: Quincy Elks Lodge Phone Number 283-1680 PR ID # 3772
Facility Site Address: 2004 E. Main St. City: Quincy Zip 95971
Permit #: 13-69 Exp Date: 8/1/14 Permit Holder: Quincy Elks #1884
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
		DEMONSTRATION OF KNOWLEDGE			
		1. Demonstration of knowledge; food safety certification			✓
Food Safety Cert Name:		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			
	✓	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			✓

In	N/O-N/A		COS	MAJ	OUT
✓		**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 100°F			✓
		LIQUID WASTE DISPOSAL			
✓		22. Sewage and wastewater properly disposed			
		VERMIN			
✓		23. No rodents, insects, birds, or animals			

	OUT
SUPERVISION	
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) ADRIENNE C. BARRETT Title
Received by (Signature) Adrienne C. Barrett
Specialist (Print) Deborah Anderson Specialist (Signature) Deborah Anderson Re-inspection Date: 1 month

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OBSERVATIONS AND CORRECTIVE ACTIONS

(1) Food safety certification required within 60 days.

(9) Sauces and other foods to be cooled in shallow pans and then put into pots for storage. Spaghetti sauce cooled in pots.

(14) Store ice scoop out of ice in a clean container. Do not store on top of ice machine unless in clean container.

Make sure Kitchen properly cleaned at end of event. Noted pasta left in sink, counters and equipment dirty and Kitchen generally unorganized. Also old food left in refrigerator.

(21) Adjust and maintain water at sink at 120°F or above. At 100°F at time of inspection.

(30) Store any chemicals away from food. Sterno in pantry.

Use vermin-proof storage containers for opened dry foods.

(32) Properly label stored foods in refrigerator and freezer with food type (ie spaghetti sauce) and date.

(35) Thoroughly clean cutting boards. Recommend easily cleanable plastic cutting boards for food safety.

Thoroughly clean refrigerator to remove spills.

Replace missing cabinet door.

Thoroughly clean bar guns to remove residue.

(45) Repair or replace wall at dishwash station and by first aid kit.

Thoroughly clean floors under equipment.

Thoroughly clean floor drain in bar.

Note: Need specific Kitchen cleaning procedures for group use.

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