



Environmental Health Division
 270 County Hospital Rd. Ste 127
 Quincy, CA 95971
 Ph: (530) 283-6355 Fax: (530) 283-6241
 www.plumascounty.us

Plumas County Cottage Food Operation Official Inspection Report

Date: 5/8/15
 Page: 1 of 1

DBA: Angela's Baker Way Bakery Owner: Angela Sandlin
 Address: 307 Jackson St. Quincy Phone: 591-2509

<input type="checkbox"/> Class A	Registration #: _____	PR	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Complaint
<input checked="" type="checkbox"/> Class B	Permit #: <u>14-130233</u>	<u>287</u>	<input type="checkbox"/> Reinspection	<input type="checkbox"/> 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>6/17/16</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 <u>QCSO</u>	✓				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	✓								

Received by (Print): ANGELA SANDLIN Title: _____
 Received by (Signature): Angela Sandlin
 Specialist (Print): Deborah Anderson Specialist (Signature): Deborah Anderson
 Re-inspection Date: Routine