



Environmental Health Division  
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 www.plumascounty.us

# Plumas County Cottage Food Operation Official Inspection Report

Date: 10/1/15  
 Page: 1 of

DBA: Sprague + Adams Owner: Jonathan Sprague + Kiel Adams  
 Address: 59330 Hwy 70 Cromberg Phone: 386-6790

<input type="checkbox"/> Class A	Registration #: _____	PR	<input type="checkbox"/> Routine	<input type="checkbox"/> Complaint
<input checked="" type="checkbox"/> Class B	Permit #: <u>15-824-VE</u>	<u>985</u>	<input type="checkbox"/> Reinspection	<input checked="" 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		✓			7b. Food preparation occurs in private kitchen of CFO	✓			
<b>Employee Health &amp; Hygiene Practices</b>					7c. CFO located in private dwelling /operator residence	✓			
2a. No ill employees or workers	✓				<b>Labeling</b>				
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	✓			
<b>Prevent Contamination by Hands</b>					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	✓				<b>Vermin</b>				
<b>Approved food item</b>					9. No rodents, insects or animals within CFO	✓			
4. Food prepared from approved food list only	✓				<b>Compliance and Enforcement</b>				
<b>Water</b>					10a. CFO operating with valid permit or registration	✓			
5. Potable water source <u>Neg. bacti test.</u>	✓				10b. Approved direct sales to consumers	✓			
<b>Protection from Contamination</b>					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	✓				<b>Other:</b>				
6e. No infants, small children, or pets in kitchen during CFO hours	✓								

1b Complete Food processor course by 12/25/15

Obtain thermometer for refrigerator

CFO approved to operate

Received by (Print): KIEL P ADAMS Title: \_\_\_\_\_

Received by (Signature): [Signature]

Specialist (Print): Deborah Anderson Specialist (Signature): [Signature]

Re-inspection Date: 30 days