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: 17 MAR 16

Facility Name: M & LASSEN CLUB
Phone Number 258 2991
PR ID # 209
Facility Site Address: 173 MAIN
City: CHESTER
Zip 96020
Type of Inspection: Routine
Permit #: 16-140728 Exp Date: 11/27/17
Permit Holder: WALTER MAHON

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			
X		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: DAVE MAHAN		Exp. Date 9/24/16			
		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			X
		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 98°			X
		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	X
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	X
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: built, maintained, and clean	X
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) Tasha McCormick
Title Bartender
Received by (Signature)
Specialist (Print) Rob Robinette
Specialist (Signature)
Re-inspection Date: 2 times

Facility Name: Mt Lassen Club

FA ID # 209

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Date of Inspection: 17 May 16

OBSERVATIONS AND CORRECTIVE ACTIONS

#1) The food handler certification will expire in September 2016 - Please renew before expiration in September

#7) Repair the walk-in refrigerator to hold food at 41°F (found at 45°F). Evaporator coil blocked by ice - unit may have a coolant leak

#21) Increase the hot water temperature to 120°F (found at 98°F)

#35) - Discontinue using extension cord wiring - see the cord crossing the bar area floor. Provide code approved outlets for equipment.

44) Repair the hole in the kitchen ceiling.

#5) Repair the hole in the floor at the bar 3-compartment sink floor sink.

Please contact environmental health before using the kitchen area for food preparation and/or food service.

Received by (Print) | Title

Received by (Signature)

Specialist (Print) Rob Rohmette | Specialist (Signature) | Re-inspection Date: