



SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)
2. Employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. No employee shall commit any act that may contaminate or adulterate food, food contact surface or utensils. (113949.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950, 113950.5, 113973(a))
3. Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)
4. No employees shall eat, drink, or smoke in any work area. (113977)
5. Employees are required to wash their hands before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods; after touching body parts; after using toilet room; or any time when contamination may occur. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))
6. Handwashing soap and towels or drying device shall be provided in dispensers. dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing, food preparation and the washing of utensils and equipment. (113953, 113953.1, 114067(f))
7. Potentially hazardous foods shall be held at or below 41/ 45°F or at or above 135°F (113996, 113998, 114037, 114343(a))
8. When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained (114000)
9. All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers, separating food into smaller portions; adding ice as an ingredient; using an ice bath, stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. (114002, 114002.1)
10. Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155°F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F. Other temperature requirements may apply. (114004, 114008, 114010)
11. Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of 165°F. (114014, 114016)
12. No unpackaged food that has been served shall be re-served or used for human consumption. (114079)
13. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)
14. All food contact surfaces of utensils and equipment shall be clean and sanitized (113984(a), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125 (h), 114141)
15. All food shall be obtained from an approved source. (113980, 113982, 114021-114031, 114041)
16. Shell stock shall have complete certification tags and shall be properly stored and displayed (114039 - 114039.5)
17. Comply with Gulf Oyster warning seasonal requirements. (Title 17 CA Code of Regulations §13675, Cal Code Section 113707)
18. HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods. (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility. (114057, 114057.1)
19. Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionary food containing more than 1/2% alcohol may be served if the facility notifies the consumer. (114012, 114093)
20. Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)
21. An adequate protected pressurized, potable supply of hot water and cold water shall be provided at all times (113953(c), 114099.2(b) 114101(a), 114189; 114192, 114192.1, 114195)
22. All liquid waste must drain to an approved fully functioning sewage disposal system. (114197)
23. Each food facility shall be kept free of vermin: rodents (rats, mice) cockroaches, flies. (114259.1, 114259.4, 114259.5)
24. A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075)
25. All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)
26. Food shall be thawed under refrigeration, completely submerged under cold running water of sufficient velocity to flush loose particles; in microwave oven; during the cooking process. (114018, 114020, 114020.1)
27. All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c))
28. Raw, whole produce shall be washed prior to preparation. (113992)
29. All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2)
30. Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving. (114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b))
31. Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)
32. Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1)
33. All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))
34. Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)
35. All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)
36. All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5)
37. Each vending machine shall have posted in a prominent place, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least 30 days. (114145)
38. Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)
39. An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)
40. Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e))
41. The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)
42. All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)
43. Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)
44. The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282)
45. The walls / ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)
46. No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286)
47. Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113976) (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e))
48. A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)
49. A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114387)
50. An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (114393)
51. If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

Facility Name: SUGAR RUSH BAKING CO.

FA ID # 176

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Date of Inspection: 6/7/16

OBSERVATIONS AND CORRECTIVE ACTIONS

PRE-OPENING INSPECTION DUE TO CHANGE OF OWNER.

1. OBTAIN FOOD SAFETY CERTIFICATION W/IN 60 DAYS OF OPENING. OWNER OBTAINED FORWARD COPY OF CERTIFICATION TO ENVIRONMENTAL HEALTH

NEW DISHWASHER BEING INSTALLED, NOT FUNCTIONING @ TIME OF INSPECTION. UTILIZE 3-COMPARTMENT SINK UNTIL DISHWASHER ABLE TO CYCLE & PRODUCE A MIN. OF 50PPM DISINFECTANT DURING FINAL CYCLE

FACILITY APPROVED FOR OPERATION. 6/7/16

Received by (Print) Heather Pence

Title

Received by (Signature) Heather Pence

Specialist (Print) Pat Sanders

Specialist (Signature) [Signature]

Re-inspection Date:

1. The first part of the document is a letter from the Secretary of the State to the Governor, dated 10th March 1870. It contains a report on the progress of the work done during the year.

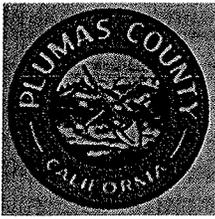
2. The second part is a report on the work done during the year, dated 10th March 1870. It contains a list of the names of the persons who have been appointed to various offices during the year, and a list of the names of the persons who have been removed from office.

3. The third part is a report on the work done during the year, dated 10th March 1870. It contains a list of the names of the persons who have been appointed to various offices during the year, and a list of the names of the persons who have been removed from office.

4. The fourth part is a report on the work done during the year, dated 10th March 1870. It contains a list of the names of the persons who have been appointed to various offices during the year, and a list of the names of the persons who have been removed from office.

5. The fifth part is a report on the work done during the year, dated 10th March 1870. It contains a list of the names of the persons who have been appointed to various offices during the year, and a list of the names of the persons who have been removed from office.

6. The sixth part is a report on the work done during the year, dated 10th March 1870. It contains a list of the names of the persons who have been appointed to various offices during the year, and a list of the names of the persons who have been removed from office.



# PLUMAS COUNTY ENVIRONMENTAL HEALTH

270 County Hospital Road, Ste 127, Quincy CA 95971

Quincy: Tel (530) 283-6355 FAX (530) 283-6241 – Chester: Tel (530) 258-2536 FAX (530) 258-2844

## Application for Permit to Operate a Food Facility

PLEASE COMPLETE ALL FIELDS ON FRONT AND BACK OF THIS FORM FOR EACH FACILITY.

<b>Owner</b>	Owner Name <u>Heather Pence</u> Phone <u>(530) 283-1927</u> Cell Phone <u>(530) 249-1765</u>
	Physical Address <u>1172 Beskeen Lane</u> City <u>Quincy</u> State <u>CA</u> Zip <u>95971</u> <small>(Please do not use facility address. Owners are listed as the primary contact for emergencies. This is only used for this purpose)</small>
	Mailing Address <u>PO Box 854</u> City <u>Quincy</u> State <u>CA</u> Zip <u>95971</u>
<b>Facility</b>	Facility Name: <u>Sugar Rush Baking CO. - Janelli's</u>
	Physical Address <u>446 Main St.</u> City <u>Quincy</u> Zip <u>95971</u>
	Mailing Address <u>446 Main St.</u> City <u>Quincy</u> State <u>CA</u> Zip <u>95971</u>
	Phone ( ) _____ Alternate Phone <u>(530) 249-1765</u> FAX( ) _____
	Operator/Manager Name (If different from above): _____ Phone: ( ) _____
Mailing Address _____ City _____ State _____ Zip _____	
<b>Billing</b>	Please Send Invoices and Correspondence To: <input type="checkbox"/> Owner <input type="checkbox"/> Operator <input checked="" type="checkbox"/> Facility
	NOTE: Invoices will be sent to owner unless otherwise noted.
<b>EMERGENCY CONTACT INFORMATION</b> <small>(Environmental Health will use this information in response to an emergency where rapid notification is necessary. Please list a person other than the owner who may be contacted if the Owner cannot be reached.)</small>	
Name: <u>Budd Pence</u> Title: <u>Private Contractor</u>	
Address: <u>1172 Beskeen Lane</u> City: <u>Quincy</u> State: <u>CA</u> Zip: <u>95971</u>	
Day Phone: <u>(530) 283-1927</u> Cell Phone: <u>(530) 249-1284</u>	
Email: _____ Other (please specify): _____	

<input checked="" type="checkbox"/>	TYPE OF PERMIT (ALL FEES ARE NON-REFUNDABLE & NON-TRANSFERABLE)	FEE	PE
<input type="checkbox"/>	Food/Beverage – Non Prep (Pre-packaged goods only)	\$88.00	1603
<input type="checkbox"/>	Food/Beverage – Non Prep Veteran’s Exempt *	\$0.00	1652
<input type="checkbox"/>	Food/Beverage – Small Facility (Prep Area Under 500 sq. ft. or Seating Capacity of 24 or Less)	\$173.00	1602
<input type="checkbox"/>	Food/Beverage – Small Veteran’s Exempt *	\$0.00	1650
<input checked="" type="checkbox"/>	Food/Beverage – Large Facility (Prep Area 500 sq. ft. or larger Or Seating Capacity of 25 or more)	\$269.00	1601
<input type="checkbox"/>	Food/Beverage – Large Veteran’s Exempt *	\$0.00	1651
<input type="checkbox"/>	Produce Stand (As defined in CalCode)	\$58.00	1605
<input type="checkbox"/>	Food/Beverage Retail Vehicle Non Prep (Non Prep Produce Trucks, Non Prep Frozen Food Vehicles)	\$58.00 ea.	1604
<input type="checkbox"/>	Temporary Food Facility (Non Profit As defined by CalCode 501c3) # of Booths: _____	\$0.00	1620
<input type="checkbox"/>	Temporary Food Facility # of Booths: _____	\$95.00 ea.	1621
<input type="checkbox"/>	Temporary Food Facility – Veteran’s Exempt * # of Booths: _____	\$0.00	1653
<input type="checkbox"/>	Mobile Food Facility # of vehicles: _____	\$95.00 ea.	1631
<input type="checkbox"/>	Mobile Food Facility – Veteran’s Exempt * # of vehicles: _____	\$0.00	1654
<input type="checkbox"/>	Class A Cottage Food Annual Registration (Direct Sales Only)	\$25.00	1640
<input type="checkbox"/>	Class B Cottage Food (Direct & Indirect Sales – Includes Registration fee)	\$113.00	1641
<input type="checkbox"/>	Vending Machine (Perishable)	\$58.00	1606
<input type="checkbox"/>	Food/Beverage Satellite	\$58.00 ea.	1607
<input type="checkbox"/>	Environmental Health Plan Check & Consultation for New/Remodel Facility - Large Facility	\$304.00	1660
<input type="checkbox"/>	Environmental Health Plan Check & Consultation for New/Remodel Facility – Small Facility	\$175.00	1661

\* ALL Veteran’s Exempt applicants **must** submit DD 214 Documentation with this application. NOTE: Fees will apply if alcoholic beverages are served in the facility.

<b>FOR TEMPORARY/MOBILE FOOD FACILITIES ONLY (Menu <u>Must</u> Be Attached to Application)</b>		
<b>*List Events you Plan to Attend in Plumas County</b>		
<b>FOR MOBILE FOOD FACILITIES ONLY (Information of mobile food vehicle, not personal motor vehicle)</b>		
Vehicle Make: _____	License Number: _____	VIN: _____
Vehicle Make: _____	License Number: _____	VIN: _____
Vehicle Make: _____	License Number: _____	VIN: _____
<b>FIXED FACILITY REMODEL / CONSTRUCTION</b>		
Remodel? <b>Yes</b> or <b>No</b> (If yes, construction plans and plan check application with fees must be submitted)		
Moving and/or Changing of Equipment? <b>Yes</b> or <b>No</b>		
Building permit required or obtained? <b>Yes</b> or <b>No</b>		
<b>CHANGE OF OWNERSHIP/OPERATOR ONLY</b>		
Date of Change _____		
Change in Food Service Operation? <b>Yes</b> or <b>No</b> Explain _____		
<b>FOOD HANDLER CERTIFICATION (Not Applicable for Temporary Food Facilities)</b>		
Name of Certified Food Handler for this Facility <u>In progress</u>		Date Certified _____
NOTE: You must submit documentation of Certification to this Department within Sixty (60) days of opening your facility. State law requires re-certification every Five (5) years		

I hereby make application for a permit to operate the above facility in accordance with the state health laws and local ordinances and regulations.

Name: Heather Pence Signature:  Date: \_\_\_\_\_

<b>FOR OFFICE USE ONLY</b>			
Date Payment Received: _____	Amount: _____	Receipt No: _____	Check No: _____ Rec'd By: _____
<input type="checkbox"/> New Construction/Remodel <input type="checkbox"/> Change of Ownership <input type="checkbox"/> Information Update <input type="checkbox"/> Permit Renewal <input type="checkbox"/> Other _____			
Facility ID #: _____	Program ID #: _____	Owner ID #: _____	
Previous Facility/Business: _____			
Planning Approval By: _____	Date: _____	Building Department Approval By: _____	Date: _____
Environmental Health Specialist Approval By: _____	Date: _____	Permit Issued By: _____	Date: _____