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: 6/15/16

Facility Name: U.C. Forestry Camp Phone Number _____ PR ID # 281
Facility Site Address: Schneider Creek City: Meadow Valley Zip 95956
Permit #: 16-8756 Exp Date: 5/1/17 Permit Holder: Jon Dvorak
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			
X		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: Barbara Hepner		Exp. Date 4/25/20			
		EMPLOYEE HEALTH & HYGIENIC PRACTICES			
X		2. Communicable disease; reporting, restrictions & exclusions			
X		3. No discharge from eyes, nose, and mouth			
X		4. Proper eating, tasting, drinking or tobacco use			
		PREVENTING CONTAMINATION BY HANDS			
X		5. Hands clean and properly washed; gloves used properly			
		6. Adequate handwashing facilities supplied & accessible			X
		TIME AND TEMPERATURE RELATIONSHIPS			
X		7. Proper hot and cold holding temperatures			
	X	8. Time as a public health control; procedures & records			
X		9. Proper cooling methods			
X		10. Proper cooking time & temperatures			
X		11. Proper reheating procedures for hot holding			
		PROTECTION FROM CONTAMINATION			
X		12. Returned and re-service of food			
X		13. Food in good condition, safe and unadulterated			
X		14. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
		FOOD FROM APPROVED SOURCES			
X		15. Food obtained from approved source			
	X	16. Compliance with shell stock tags, condition, display			
	X	17. Compliance with Gulf Oyster Regulations			
		CONFORMANCE WITH APPROVED PROCEDURES			
	X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		CONSUMER ADVISORY			
	X	19. Consumer advisory provided for raw or undercooked foods			
		Highly Susceptible Populations			
	X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		WATER/HOT WATER			
X		21. Hot and cold water available Temp 130°F+			
		LIQUID WASTE DISPOSAL			
X		22. Sewage and wastewater properly disposed			
		VERMIN			
X		23. No rodents, insects, birds, or animals			

SUPERVISION	OUT
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	X
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	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) Barbera Hannah Hepner Title

Received by (Signature) [signature]

Specialist (Print) Pat Sanders Specialist (Signature) [signature] Re-inspection Date:

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(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125 (b),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 confectionery food containing more than ½% 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. **(114187)**
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 **(113978)**. (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: U.C. Forestry Camp FA ID # 281

Date of Inspection: 6/15/16

OBSERVATIONS AND CORRECTIVE ACTIONS

6. Provide a wall mounted single service soap dispenser @ Hand wash sink. A pump type soap dispenser present @ time of inspection, keep @ sink until mounted unit installed

35. Dishwasher not reaching required sanitizer temp - 160°F.
Until repaired utilize Prep/2 comp sink to manually sanitize w/ a min 100 PPM Chlorine (Bleach) residual
Obtain heat & chemical sanitizer test strips.

45. Long Term Goal - Replace flooring in food prep & storage areas to be durable, smooth, non-absorbant & easily cleanable

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Specialist (Print) Pat Sanders Specialist (Signature) Pat Sanders Re-inspection Date: