### 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

**Facility Name:** PUSD Twain Valley Elem.  **Phone Number:** 294-7195  **PR ID #:** 434
**Facility Site Address:** 355 Grande  **City:** Quincy  **Zip:** 95971  **Type of Inspection:** Routine
**Permit #:** 19-154124-E  **Exp Date:** 2/1/19  **Permit Holder:** PUSD

Date of Inspection: 10/14/18

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See reverse side for the code sections and general requirements that correspond to each violation listed below.

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#### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge: food safety certification:
   - Food Safety Cert Name: 3/30/23

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

- Communicable disease, reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, drinking, tobacco use

#### PREVENTING CONTAMINATION BY HANDS

- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

#### TIME AND TEMPERATURE RELATIONSHIPS

- Proper hot and cold holding temperatures
- Time as a public health control; procedures & records

#### PROTECTION FROM CONTAMINATION

- Proper cooling methods
- Proper cooking time & temperatures

#### FOOD FROM APPROVED SOURCES

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations

#### CONFORMANCE WITH APPROVED PROCEDURES

- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

#### Highly Susceptible Populations

- Consumer advisory provided for raw or undercooked foods

#### LIQUID WASTE DISPOSAL

- Sewage and wastewater properly disposed

#### WATER/HOT WATER

- Hot and cold water available
- Temperature 25°F

#### NO RODENTS, INSECTS, BIRDS, OR ANIMALS

#### SUPERVISION

- Person in charge present and performs duties

- Personal cleanliness and hair restraints

#### GENERAL FOOD SAFETY REQUIREMENTS

- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

#### FOOD STORAGE/ DISPLAY SERVICE

- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

#### EQUIPMENT/ UTENSILS/ LINENS

- Nonfood contact surfaces clean
- Warewashing facilities; installed, maintained, used; test strips
- Equipment/Utensils approved; installed; clean; good repair; capacity
- Equipment, utensils and linens; storage and use
- Venting machines
- Adequate ventilation and lighting; designated areas, use

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Received by (Print) M. Hutchison

Received by (Signature) M. Hutchison

Specialist (Print) Pat Sasso

Specialist (Signature) [Signature]

Re-inspection Date:
34. Dishwasher not sanitizing due to low level/empty sanitizer container. 

*Staff ordered sanitizer at time of inspection. Until unit is able to supply adequate (min 50ppm) of sanitizer during last cycle, staff must manually sanitize in 3-compartment sink to maintain sanitizer residual.

To be 100ppm in 3-compartment sink.