



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

pg 1 of 1

Date of Inspection: 7/3/18

Facility Name: <u>CAMP LAGUNA</u>	Phone Number: <u>NA</u>	PR ID #: <u>74</u>
Facility Site Address: <u>LOWER BUCKS LK.</u>	City: <u>BUCKS LK.</u>	Zip: <u></u>
Permit #: <u>18-020</u>	Exp Date: <u>5/1/19</u>	Permit Holder: <u>LD3 CHURCH</u>
		Type of Inspection: <u>ROUTINE</u>

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				
1. Demonstration of knowledge; food safety certification <input checked="" type="checkbox"/>				
Food Safety Cert Name: <u></u> Exp. Date: <u></u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="checkbox"/>	2. Communicable disease; reporting, restrictions & exclusions	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	3. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	4. Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PREVENTING CONTAMINATION BY HANDS				
<input type="checkbox"/>	5. Hands clean and properly washed; gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	6. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
TIME AND TEMPERATURE RELATIONSHIPS				
<input type="checkbox"/>	7. Proper hot and cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	8. Time as a public health control; procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	9. Proper cooling methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	10. Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	11. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PROTECTION FROM CONTAMINATION				
<input type="checkbox"/>	12. Returned and re-service of food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	13. Food in good condition, safe and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	14. Food contact surfaces: clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
<input checked="" type="checkbox"/>	15. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	16. Compliance with shell stock tags, condition, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	17. Compliance with Gulf Oyster Regulations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
CONFORMANCE WITH APPROVED PROCEDURES				
<input type="checkbox"/>	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
CONSUMER ADVISORY				
<input type="checkbox"/>	19. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations				
<input type="checkbox"/>	20. Licensed health care facilities/ public & private schools; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
WATER/HOT WATER				
<input checked="" type="checkbox"/>	21. Hot and cold water available	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temp: <u>120°F</u>				
LIQUID WASTE DISPOSAL				
<input checked="" type="checkbox"/>	22. Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
VERMIN				
<input checked="" type="checkbox"/>	23. No rodents, insects, birds, or animals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

SUPERVISION		OUT
24. Person in charge present and performs duties	<input type="checkbox"/>	<input type="checkbox"/>
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints	<input type="checkbox"/>	<input type="checkbox"/>
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food	<input type="checkbox"/>	<input type="checkbox"/>
27. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
28. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
29. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
FOOD STORAGE/ DISPLAY/ SERVICE		
30. Food storage; food storage containers identified	<input type="checkbox"/>	<input type="checkbox"/>
31. Consumer self-service	<input type="checkbox"/>	<input type="checkbox"/>
32. Food properly labeled & honestly presented	<input type="checkbox"/>	<input type="checkbox"/>
EQUIPMENT/ UTENSILS/ LINENS		
33. Nonfood contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
34. Warewashing facilities: installed, maintained, used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
35. Equipment/ Utensils approved; installed; clean; good repair, capacity	<input type="checkbox"/>	<input type="checkbox"/>
36. Equipment, utensils and linens: storage and use	<input type="checkbox"/>	<input type="checkbox"/>
37. Vending machines	<input type="checkbox"/>	<input type="checkbox"/>
38. Adequate ventilation and lighting; designated areas, use	<input type="checkbox"/>	<input type="checkbox"/>

OUT	
39. Thermometers provided and accurate	<input type="checkbox"/>
40. Wiping cloths: properly used and stored	<input type="checkbox"/>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<input type="checkbox"/>
42. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>
43. Toilet facilities: properly constructed, supplied, cleaned	<input type="checkbox"/>
44. Premises; personal/cleaning items; vermin-proofing	<input type="checkbox"/>
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: built, maintained, and clean	<input type="checkbox"/>
46. No unapproved private homes/ living or sleeping quarters	<input type="checkbox"/>
SIGNS/ REQUIREMENTS	
47. Signs posted; last inspection report available	<input type="checkbox"/>
COMPLIANCE & ENFORCEMENT	
48. Plan Review	<input type="checkbox"/>
49. Permits Available	<input type="checkbox"/>
50. Impoundment	<input type="checkbox"/>
51. Permit Suspension	<input type="checkbox"/>

Received by (Print) <u>Leslie W. Anderson</u>	Title <u>BL Committee member</u>
Received by (Signature) <u>Leslie W. Anderson</u>	
Specialist (Print) <u>Jerry Sipe</u>	Specialist (Signature) <u>S. Sipe</u>
Re-inspection Date: <u>NEXT ROUTINE</u>	

FACILITY & CAMP INSPECTION ONLY - APPROVED