



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 2

Date of Inspection: 4/4/19

Facility Name: <u>HAPPY GARDEN</u>	Phone Number: <u>258-2395</u>	PR ID #: <u>168</u>
Facility Site Address: <u>605 MAIN</u>	City: <u>CHESTER</u>	Zip: <u>96020</u>
Permit #: <u>19-136</u>	Exp Date: <u>9/14/19</u>	Permit Holder: <u>LAC HENG</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
<b>DEMONSTRATION OF KNOWLEDGE</b>					
X		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>LAC HENG</u> Exp. Date: <u>5/16/20</u>					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
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			
<b>PREVENTING CONTAMINATION BY HANDS</b>					
X		5. Hands clean and properly washed; gloves used properly			
X		6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
X		7. Proper hot and cold holding temperatures			
	X	8. Time as a public health control; procedures & records			
		9. Proper cooling methods			X
X		10. Proper cooking time & temperatures			
X		11. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>					
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
<b>FOOD FROM APPROVED SOURCES</b>					
X		15. Food obtained from approved source			
X		16. Compliance with shell stock tags, condition, display			
X		17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>CONSUMER ADVISORY</b>					
X		19. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>					
X		21. Hot and cold water available Temp: <u>120°F</u>			
<b>LIQUID WASTE DISPOSAL</b>					
X		22. Sewage and wastewater properly disposed			
<b>VERMIN</b>					
X		23. No rodents, insects, birds, or animals			

	OUT
<b>SUPERVISION</b>	
24. Person in charge present and performs duties	
<b>PERSONAL CLEANLINESS</b>	
25. Personal cleanliness and hair restraints	
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>	
26. Approved thawing methods used, frozen food	
27. Food separated and protected	X
28. Washing fruits and vegetables	
29. Toxic substances properly identified, stored, used	
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>	
30. Food storage; food storage containers identified	
31. Consumer self-service	
32. Food properly labeled & honestly presented	
<b>EQUIPMENT/ UTENSILS/ LINENS</b>	
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	
<b>PHYSICAL FACILITIES</b>	
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
<b>PERMANENT FOOD FACILITIES</b>	
45. Floor, walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/ living or sleeping quarters	
<b>SIGNS/ REQUIREMENTS</b>	
47. Signs posted; last inspection report available	
<b>COMPLIANCE &amp; ENFORCEMENT</b>	
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:



Facility Name:

HAPPY GARDEN

FA ID #

168

Pg 2 of 2

Date of Inspection:

4/4/19

## OBSERVATIONS AND CORRECTIVE ACTIONS

9. All POTENTIALLY HAZARDOUS FOODS SHALL BE COOLED FROM 135° TO 70°F WITHIN 2 HOURS THEN FROM 70°F TO 41°F WITHIN 4 HOURS. IN ORDER TO MEET THIS REQUIREMENT EMPLOYEES MUST CLOSELY MONITOR BOTH TIME & TEMP.

ADDITIONALLY ALL FOODS THAT ARE COOLING SHALL BE ADEQUATELY PROTECTED FROM POTENTIAL CONTAMINATION: - RICE & CHICKEN OBSERVED OUT COOLING

35. CLEAN INSIDE & OUT OF ALL EQUIPMENT, PAY ATTENTION TO ANY LEDGES OR CRACKS & CREVICES WHERE DEBRIS CAN ACCUMULATE.

CLEAN ALL SHELVING & TABLES TO REMOVE ALL FOOD DEBRIS ON A ROUTINE BASIS. SIGNIFICANT AMOUNT OF FOOD DEBRIS OBSERVED THROUGHOUT FACILITY. PARTICULARLY UNDER & BETWEEN HOT HOLDING UNITS.

44. All DOORS FROM PREP AREA & STORAGE AREAS LEADING OUTSIDE SHALL REMAIN CLOSED DURING OPERATION UNTIL SCREENING IS INSTALLED

27. CLEAN FRONT COUNTER AREA & ORGANIZE TO KEEP ALL NON-FOOD PERSONAL ITEMS SEPARATED FROM RETAIL FOOD. - LOTIONS, VITAMINS, SUNSCREEN ETC.

Received by (Print)

Hon Henry

Title

Received by (Signature)

Xuehong

Specialist (Print)

PAT SANDERS

Specialist (Signature)

[Signature]

Re-inspection Date: