



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

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Date of Inspection: 4/4/19

Facility Name:	HAPPY GARDEN.			Phone Number:	258-2395	PR ID #:	168
Facility Site Address:	605 MAIN			City:	CHESTER	Zip:	96020
Permit #:	19-136	Exp Date:	9/14/19	Permit Holder:	Lac Hens		
						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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
X	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: Lac Hens Exp. Date 5/16/20				
<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			
X	9. Proper cooling methods			
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 120°F			
<b>LIQUID WASTE DISPOSAL</b>				
X	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>				
X	23. No rodents, insects, birds, or animals			

<b>SUPERVISION</b>		OUT
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		
28. Washing fruits and vegetables	X	
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		

39. Thermometers provided and accurate	OUT
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)	Xcelton
Specialist (Print)	Specialist (Signature)
PAT SANDERS	
Re-inspection Date:	

Facility Name: <u>HAPPY GARDEN</u>	FA ID #: <u>168</u>	Pg <u>2</u> of <u>2</u> Date of Inspection: <u>4/4/19</u>
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#### 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 DESIGNATED OUT COOLING

35. CLEAN INSIDE & OUT OF ALL EQUIPMENT, PAY ATTENTION TO ANY LEAVES 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 PROP 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)

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Title

Received by (Signature)

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Specialist (Print)

Pat Sanders

Specialist (Signature)

Pat Sanders

Re-inspection Date: