



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: 29 Aug 19

Facility Name: <u>COFFEE TREE EXPRESS</u>	Phone Number <u>832-4563</u>	PR ID # <u>1341</u>
Facility Site Address: <u>73526 HWY 40</u>	City: <u>YUBA CITY</u>	Zip <u>96100</u>
Permit #: <u>19-1069</u>	Exp Date: <u>9/29/19</u>	Permit Holder: <u>DANIEL CAREY</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"/> <input checked="" type="checkbox"/>				
Food Safety Cert Name: <u>DET 011049 -</u> Exp. Date				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2. Communicable disease; reporting, restrictions & exclusions		
<input checked="" type="checkbox"/>		3. No discharge from eyes, nose, and mouth		
<input checked="" type="checkbox"/>		4. Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>	
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="checkbox"/>		5. Hands clean and properly washed; gloves used properly		
<input checked="" type="checkbox"/>		6. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="checkbox"/>		7. Proper hot and cold holding temperatures		
<input checked="" type="checkbox"/>		8. Time as a public health control; procedures & records		
<input checked="" type="checkbox"/>		9. Proper cooling methods		
<input checked="" type="checkbox"/>		10. Proper cooking time & temperatures		
<input checked="" type="checkbox"/>		11. Proper reheating procedures for hot holding		
PROTECTION FROM CONTAMINATION				
<input checked="" type="checkbox"/>		12. Returned and re-service of food	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>		13. Food in good condition, safe and unadulterated		
<input checked="" type="checkbox"/>		14. Food contact surfaces: clean and sanitized		

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
<input checked="" type="checkbox"/>		15. Food obtained from approved source		
<input checked="" type="checkbox"/>		16. Compliance with shell stock tags, condition, display		
<input checked="" type="checkbox"/>		17. Compliance with Gulf Oyster Regulations		
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="checkbox"/>		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
CONSUMER ADVISORY				
<input checked="" type="checkbox"/>		19. Consumer advisory provided for raw or undercooked foods	<input checked="" type="checkbox"/>	
Highly Susceptible Populations				
<input checked="" type="checkbox"/>		20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
WATER/HOT WATER				
<input checked="" type="checkbox"/>		21. Hot and cold water available	<input checked="" type="checkbox"/>	Temp <u>71.20 074</u>
LIQUID WASTE DISPOSAL				
<input checked="" type="checkbox"/>		22. Sewage and wastewater properly disposed		
VERMIN				
<input checked="" type="checkbox"/>		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		
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		

PHYSICAL FACILITIES		OUT
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		
PERMANENT FOOD 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		
SIGNS/ REQUIREMENTS		
45. Floor, walls and ceilings: built, maintained, and clean		
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) D. Carey Title

Received by (Signature) D. Carey

Specialist (Print) Rob Robinson Specialist (Signature) Rob Robinson

Re-inspection Date: 26 Nov 19

Facility Name: COFFEE TREE EXPRESS

PL
FAID # 1341

Pg 2 of 2

Date of Inspection

29 MAR 19

OBSERVATIONS AND CORRECTIVE ACTIONS

#1) OBTAIN A FOOD HANDLER CERTIFICATION WITHIN THE NEXT 30 DAYS

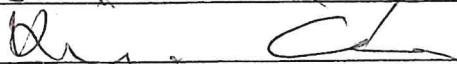
ENSURE ALL ASSISTANTS AND EMPLOYEES HAVE EITHER A CA FOOD HANDLER CARD OR A FOOD CERTIFICATION

Received by (Print)

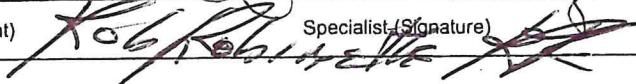
Kim Carson

Title

Received by (Signature)



Specialist (Print)



Specialist (Signature)

Re-inspection Date: