



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: 14/10/2019

Facility Name:	GRAY EAGLE LODGE		Phone Number	830-2571	PR ID #	163
Facility Site Address:	5000 GOLD LAKE RD	City:	PLACERVILLE	Zip:	96063	
Permit #:	19-132	Exp Date:	11/20	Permit Holder:	TERRITORY DESIGNS INC	
						Type of Inspection: Roofline

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: <i>FDI HANDLING</i> Exp. Date				
<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 <i>71.0°F</i>				
<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		
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		
36. Equipment, utensils and linens: storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		

<b>SUPERVISION</b>		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		
<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)

*David F. Smith* Title: Pres.

Received by (Signature)

*Bob Robins*

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

*10/05/2019*

Facility Name:

GRACE Lodge

PC

FA ID # 163

Pg

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Date of Inspection:

14/07/19

## OBSERVATIONS AND CORRECTIVE ACTIONS

#7) Food transferred from the single door REACH-IN REFRIGERATOR due to REFRIGERATOR malfunctions at time of inspection (CO).

Received by (Print)

Title

205.

Received by (Signature)

Specialist (Signature)

Specialist (Print)

Re-inspection Date: