



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: 30 MAY 19

Facility Name: MATKOMA RETAIL #6  
Facility Site Address: 1402 GREAT SMN City: Clay Phone Number 836-0567 PR ID # 1213  
Zip 96106  
Permit #: 19-986 Exp Date: 11/27/19 Permit Holder: MATKOMA RETAIL 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			
<b>Food Safety Cert Name: <u>Myron Drake</u> Exp. Date <u>4/27/23</u></b>				
<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			
X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
X	19. Consumer advisory provided for raw or undercooked foods			
<b>CONSUMER ADVISORY</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>7109C</u>			
<b>LIQUID WASTE DISPOSAL</b>				
X	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>				
X	23. No rodents, insects, birds, or animals			

SUPERVISION		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		
36. Equipment, utensils and linens: storage and use		X
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		X

39. Thermometers provided and accurate	OUT
40. Wiping cloths: properly used and stored	OUT
<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) Emily Mitchell  
Received by (Signature) Emily Mitchell  
Specialist (Print) Bob Robinson Specialist (Signature) Bob Robinson

Title

Re-inspection Date: 26/05/19

Facility Name: NATOMA ALTITUDEPA ID # 1213Pg 2 of 2Date of Inspection: 12/13

## OBSERVATIONS AND CORRECTIVE ACTIONS

#35) DISCONTINUE USE OF LIQUID AND/OR GAS FUELED STOVES. SEE THE BUTANE FUELED SINGLE BURNER UNITS AT THE KITCHEN AREA.

#36) PROVIDE AN APPROVED COOKING HOOD WITH FHS APPROVAL FOR FRIED FOODS. SUBMIT PLANS TO ENVIRONMENTAL HEALTH AND THE BUILDING DEPARTMENT PRIOR TO PURCHASE OR INSTALLATION.

#27) DISCONTINUE STORING DRY GOOD FOODS ABOARD IN FOOD CONTAINERS ON THE FLOOR. PROVIDE APPROVED SHELVING AS NEEDED. SEE FOOD STORAGE AREA AT EAST END OF KITCHEN AREA.

Received by (Print)

Title

Received by (Signature)



Specialist (Print)

Specialist (Signature)

Re-inspection Date: