



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:

5/26/19

Facility Name: <u>Patti's Thunder Cafe</u>	Phone Number <u>283-3300</u>	PR ID # <u>223</u>
Facility Site Address: <u>557 Lawrence</u>	City: <u>Quincy</u>	Zip <u>95971</u>
Permit #: <u>19-190</u>	Exp Date: <u>4/24/20</u>	Permit Holder: <u>Patricia DeLoe</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				
X	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Patricia DeLoe</u> Exp. Date <u>11/16/23</u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
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			
PREVENTING CONTAMINATION BY HANDS				
X	5. Hands clean and properly washed; gloves used properly			
	6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
	7. Proper hot and cold holding temperatures	X	X	
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			
PROTECTION FROM CONTAMINATION				
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
FOOD FROM APPROVED SOURCES				
X	15. Food obtained from approved source			
X	16. Compliance with shell stock tags, condition, display			
X	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES				
X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY				
X	19. Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations				
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER				
X	21. Hot and cold water available	Temp <u>120</u>		
LIQUID WASTE DISPOSAL				
X	22. Sewage and wastewater properly disposed			
VERMIN				
X	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	X	

PHYSICAL FACILITIES		OUT
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		
PERMANENT FOOD FACILITIES		
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)	<u>Alexis DeLoe</u>
Received by (Signature)	<u>Alexis DeLoe</u>
Specialist (Print)	<u>J. Stirling</u>
Specialist (Signature)	<u>T. Stirling</u>

Title	<u>Manager</u>
Re-inspection Date:	<u>Routine</u>

Facility Name: Patti's Thunder Cafe

FAID # 223

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OBSERVATIONS AND CORRECTIVE ACTIONS

7. Prep line fridges were at 47° at time of inspection. Prep lids were closed 3 temps droped to 41° by end of inspection - corrected on site -

38. Supply approved filters with in mechanical ventilation to eliminate any gaps in the filter bank. Supply shatter guards or shatter proof bulbs on lighting fixture inside of mechanical ventilation. On-going violation noted on previous inspection report.

45. Thoroughly clean kitchen floor, pay special attention to areas under equipment and the floor wall junction.

Received by (Print)

Title

Received by (Signature)

Alvin Oliver

Specialist (Print)

T. Stirling

Specialist (Signature)

Re-inspection Date:

Routine