



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: 2 JULY 20

Facility Name: <u>GOLD LAKE LODGE</u>	Phone Number <u>836-2350</u>	PR ID # <u>141</u>
Facility Site Address: <u>7000 GOLD LAKE RD</u>	City: <u>EMERALD</u>	Zip <u>96103</u>
Permit #: <u>20-106 Food</u>	Exp Date: <u>6/1/21</u>	Permit Holder: <u>ROBERT REMINGER</u>
		Type of Inspection: <u>SPECIAL</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>Robert Reminger</u> Exp. Date <u>4/18/22</u>				
X	2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X	3. Communicable disease; reporting, restrictions & exclusions			
X	4. No discharge from eyes, nose, and mouth			
X	5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
X	6. Hands clean and properly washed; gloves used properly			
	7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
X	8. Proper hot and cold holding temperatures	X	(X)	
X	9. Time as a public health control; procedures & records			
X	10. Proper cooling methods			
X	11. Proper cooking time & temperatures			
X	12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
X	13. Returned and re-service of food			
X	14. Food in good condition, safe and unadulterated			
X	15. Food contact surfaces: clean and sanitized			

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
X	16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION				
	17. Takeout, Curbside Pickup, or Delivery Only			
X	18. Social Distancing Implemented			
X	19. Face Covering Used			
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			
LIQUID WASTE DISPOSAL				
X	22. Sewage and wastewater properly disposed			
VERMIN				
X	23. No rodents, insects, birds, or animals			

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

- #2) ENSURE EACH FOOD SERVICE WORKER HAS EITHER A CA FOOD HANDLER CARD OR A FOOD HANDLER CERTIFICATION
- #7) REPAIR THE HOT AND COLD WATER SUPPLY AT THE KITCHEN HANDSINK
- #8) THAWING MEAT MOVED TO SINK w/ RUNNING WATER AT TIME OF INSPECTION (COS).

Received by (Print)

Title

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Robert Reminger