



PLUMAS COUNTY
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ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 127 Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

Date of Inspection: 7/17/20

Facility Name: <u>Jeffrey's Pies</u>	Phone Number: _____	PR ID # <u>174</u>
Facility Site Address: <u>539 MAIN</u>	City: <u>CHESTER</u>	Zip: <u>96020</u>
Permit #: <u>20-147</u>	Exp Date: <u>8/1/21</u> <u>3/9/21</u>	Permit Holder: <u>JEFF OWLS</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			
		Food Safety Cert Name: <u>JEFF OWLS</u>	Exp. Date <u>3/9/21</u>		
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
✓		2. Communicable disease; reporting, restrictions & exclusions			
✓		3. No discharge from eyes, nose, and mouth			
✓		4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
✓		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			
	✓	8. Time as a public health control; procedures & records			
	✓	9. Proper cooling methods			
	✓	10. Proper cooking time & temperatures			
	✓	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
✓		12. Returned and re-service of food			
✓		13. Food in good condition, safe and unadulterated			
✓		14. Food contact surfaces: clean and sanitized			
FOOD FROM APPROVED SOURCES					
✓		15. Food obtained from approved source			
	✓	16. Compliance with shell stock tags, condition, display			
	✓	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES					
	✓	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY					
	✓	19. Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations					
	✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
✓		21. Hot and cold water available			
Temp <u>Available</u>					
LIQUID WASTE DISPOSAL					
✓		22. Sewage and wastewater properly disposed			
VERMIN					
✓		23. No rodents, insects, birds, or animals			
SUPERVISION					
		24. Person in charge present and performs duties			OUT
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					
		39. Thermometers provided and accurate			OUT
		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			
COMPLIANCE & ENFORCEMENT					
		47. Signs posted; last inspection report available			
		48. Plan Review			
		49. Permits Available			
		50. Impoundment			
		51. Permit Suspension			

Received by (Print) JEFF OWLS Title _____

Received by (Signature) _____

Specialist (Print) PAT SANDERS Specialist (Signature) _____ Re-inspection Date: _____

Facility Name: <u>JEFFERIES PIES</u>	FA ID # _____	Pg <u>2</u> of <u>2</u>
		Date of Inspection: <u>7/17/20</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

4S. FACILITY IS CURRENTLY REPLACING FLOORING IN FACILITY @ THIS TIME ONLY NON-POTENTIALLY HAZARDOUS ITEMS BEING SERVED. SMOOTHIES, SHAKES & PIES.

FACILITY NOT TO RETURN TO FULL SERVICE UNTIL FACILITY IS COMPL UPGRADE IS FINISHED

1. OBTAIN & SUBMIT CURRENT & VALID FOOD SAFETY CERTIFICATION TO ENVIRONMENTAL HEALTH BY 3/9/21

ALL EMPLOYEES WEARING FACE COVERINGS @ TIME OF INSPECTION MEETING LON'S MANDATE

Received by (Print)

JEFF OGLE

Title

Received by (Signature)

[Signature]

Specialist (Print)

PAT SANDERS

Specialist (Signature)

[Signature]

Re-inspection Date: