



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: 6/18/20

Facility Name: PLUMAS PINES RESORT

Facility Site Address: 3600 ALMANOR DR.

City: CANYON DAM

Phone Number 259-2282

PR ID # 255

Permit #: 20-222

Exp Date: 8/1/21

Permit Holder: T. GEAR

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>				
✓	1. Demonstration of knowledge; food safety certification			
	Food Safety Cert Name: Todd Gear	Exp. Date 8/29/21		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
✗	2. Communicable disease; reporting, restrictions & exclusions			
✗	3. No discharge from eyes, nose, and mouth			
✗	4. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>				
✗	5. Hands clean and properly washed; gloves used properly			
✗	6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
✗	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			
<b>PROTECTION FROM CONTAMINATION</b>				
✗	12. Returned and re-service of food			
✗	13. Food in good condition, safe and unadulterated		✗	
✗	14. Food contact surfaces: clean and sanitized			

	<b>FOOD FROM APPROVED SOURCES</b>	
✗	15. Food obtained from approved source	
✗	16. Compliance with shell stock tags, condition, display	
✗	17. Compliance with Gulf Oyster Regulations	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>		
✗	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan	
<b>CONSUMER ADVISORY</b>		
✗	19. Consumer advisory provided for raw or undercooked foods	
<b>Highly Susceptible Populations</b>		
✗	20. Licensed health care facilities/ public & private schools; prohibited foods not offered	
<b>WATER/HOT WATER</b>		
✗	21. Hot and cold water available Temp 120° F	
<b>LIQUID WASTE DISPOSAL</b>		
✗	22. Sewage and wastewater properly disposed	
<b>VERMIN</b>		
✗	23. No rodents, insects, birds, or animals	

In	N/O-N/A	COS	MAJ	OUT
<b>SUPERVISION</b>				
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			

39.	Thermometers provided and accurate	OUT
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)	Todd Gear	Title	Manager/owner
Received by (Signature)	Todd Gear		
Specialist (Print)	PAT SANDERS	Specialist (Signature)	H. Hall

Re-inspection Date:

Facility Name: Pumas Pines Resort

FAID # 255

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Date of Inspection: 6/18/20

**OBSERVATIONS AND CORRECTIVE ACTIONS**

13. The following product was disposed of during inspection due to  
vector adulteration:

$\approx \frac{1}{4}$  of 1 liter Bushmills Irish Whiskey

$\frac{1}{2}$  of 1 liter BACARDI Superior Rum

$\frac{1}{2}$  of 1 liter BACARDI Gold Rum

Received by (Print)

Todd Gear

Title Manager/owner

Received by (Signature)

Todd Gear

Specialist (Print)

Pat Sanders

Specialist (Signature)

JK

Re-inspection Date: