



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: 12/3/20

Facility Name: <u>Plumas County Senior Nutrition Center</u>	Phone Number <u>283-6643</u>	PR ID # <u>262</u>
Facility Site Address: <u>274 Lawrence St.</u>	City: <u>Quincy</u>	Zip <u>95971</u>
Permit #: <u>20-229</u>	Exp Date: <u>2/1/21</u>	Permit Holder: <u>Plumas County Public Health</u>
		Type of Inspection: <b>SPECIAL</b>

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	<input checked="" type="checkbox"/>		
Food Safety Cert Name: <u>Annette Kelly</u> Exp. Date <u>4/25/22</u>				
X	2. All food handlers have valid Food Handler Cards	<input checked="" type="checkbox"/>		
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
Y	3. Communicable disease; reporting, restrictions & exclusions	<input checked="" type="checkbox"/>		
X	4. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>		
X	5. Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		
PREVENTING CONTAMINATION BY HANDS				
b	6. Hands clean and properly washed; gloves used properly	<input checked="" type="checkbox"/>		
X	7. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		
TIME AND TEMPERATURE RELATIONSHIPS				
b	8. Proper hot and cold holding temperatures	<input checked="" type="checkbox"/>		
b	9. Time as a public health control; procedures & records	<input checked="" type="checkbox"/>		
b	10. Proper cooling methods	<input checked="" type="checkbox"/>		
b	11. Proper cooking time & temperatures	<input checked="" type="checkbox"/>		
b	12. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>		
PROTECTION FROM CONTAMINATION				
b	13. Returned and re-service of food	<input checked="" type="checkbox"/>		
X	14. Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>		
X	15. Food contact surfaces: clean and sanitized	<input checked="" type="checkbox"/>		

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
X	16. Food obtained from approved source	<input checked="" type="checkbox"/>		
CORONAVIRUS GUIDANCE IMPLEMENTATION				
X	17. Takeout, Curbside Pickup, or Delivery Only	<input checked="" type="checkbox"/>		
Y	18. Social Distancing Implemented	<input checked="" type="checkbox"/>		
Y	19. Face Covering Used	<input checked="" type="checkbox"/>		
Highly Susceptible Populations				
b	20. Licensed health care facilities/ public & private schools; prohibited foods not offered	<input checked="" type="checkbox"/>		
WATER/HOT WATER				
Y	21. Hot and cold water available	<input checked="" type="checkbox"/>		
LIQUID WASTE DISPOSAL				
Y	22. Sewage and wastewater properly disposed	<input checked="" type="checkbox"/>		
VERMIN				
Y	23. No rodents, insects, birds, or animals	<input checked="" type="checkbox"/>		

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

- Clean areas behind the oven and stove thoroughly. Clean ventilation hood thoroughly. Significant amount of dust and debris observed at time of inspection.

Received by (Print)

Operator took pic

Title

Email:

Specialist (Print)

Eric Caubo

Specialist (Signature)

Re-inspection Date:

next routine