



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: 6/11/2020

Facility Name: <u>Leonard's Market</u>	Phone Number <u>832-5062</u>	PR ID # <u>193</u>
Facility Site Address: <u>88 W Sierra Ave</u>	City: <u>Portola</u>	Zip <u>96122</u>
Permit #: <u>20-160</u>	Exp Date: <u>6/11/2020</u>	Permit Holder: <u>Pamela Marcott-Garcia</u>
		Type of Inspection: SPECIAL

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 <input checked="" type="checkbox"/> X				
Food Safety Cert Name: <u>James Webb</u> Exp. Date <u>6/11/20</u>				
2. All food handlers have valid Food Handler Cards				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
3. Communicable disease; reporting, restrictions & exclusions				
4. No discharge from eyes, nose, and mouth				
5. Proper eating, tasting, drinking or tobacco use <input checked="" type="checkbox"/>				
PREVENTING CONTAMINATION BY HANDS				
6. Hands clean and properly washed; gloves used properly				
7. Adequate handwashing facilities supplied & accessible <input checked="" type="checkbox"/>				
TIME AND TEMPERATURE RELATIONSHIPS				
8. Proper hot and cold holding temperatures				
9. Time as a public health control; procedures & records				
10. Proper cooling methods				
11. Proper cooking time & temperatures				
12. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
13. Returned and re-service of food <input checked="" type="checkbox"/>				
14. Food in good condition, safe and unadulterated				
15. Food contact surfaces: clean and sanitized				

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

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

- Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.
 - ↳ Food safety certification expired today (6/11/2020)
 - Obtain a valid food safety certification immediately.

Received by (Print)

James Webb

Title

Email:

jwebb2320@yahoo.com

Specialist (Print)

Eric Canba

Specialist (Signature)

Joh G

Re-inspection Date:

next routine