



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: 5/1/20

Facility Name: Quintopic Brewing Co.

Facility Site Address: 59 Main St.

Phone Number 283-6330

PR ID # 928

Permit #: 19-659

Exp Date: 6/25/20

Permit Holder: Tomas Hepner

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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
	1. Demonstration of knowledge; food safety certification		X	
Food Safety Cert Name:	Exp. Date			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
X	2. All food handlers have valid Food Handler Cards			
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		X	
<b>PREVENTING CONTAMINATION BY HANDS</b>				
X	6. Hands clean and properly washed; gloves used properly			
X	7. Adequate handwashing facilities supplied & accessible		X	
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
X	8. Proper hot and cold holding temperatures			
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			
<b>PROTECTION FROM CONTAMINATION</b>				
X	13. Returned and re-service of food		X	
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
<b>FOOD FROM APPROVED SOURCES</b>				
X	16. Food obtained from approved source			
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>				
X	17. Takeout, Curbside Pickup, or Delivery Only			
X	18. Social Distancing Implemented		X	
X	19. Face Covering Used			
<b>Highly Susceptible Populations</b>				
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>				
X	21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>				
X	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>				
X	23. No rodents, insects, birds, or animals			

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

- Food Safety Certificate expired 4/25/2020, unable to take test to get updated Food Safety Certificate due to COVID19 Pandemic.

Received by (Print)

Tomas Hepner

Title

Email:

tom@quintopicbrewing.com

Specialist (Print)

Eric Caubo

Specialist (Signature)

*[Signature]*

Re-inspection Date:

next routine