



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: 8/14/19

Facility Name: <u>Two Rivers Sports Camp</u>	Phone Number: <u>836-2864</u>	PR ID #: <u>280</u>
Facility Site Address: <u>500 Two Rivers Rd</u>	City: <u>Chamberlain</u>	Zip: <u>96103</u>
Permit #: <u>19-246</u>	Exp Date: <u>5/9/20</u>	Permit Holder: <u>Richard Schwendinger</u>
		Type of Inspection: <u>Complaint</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				
X				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Patricia Schwendinger</u> Exp. Date: <u>5/11/22</u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
PREVENTING CONTAMINATION BY HANDS				
TIME AND TEMPERATURE RELATIONSHIPS				
PROTECTION FROM CONTAMINATION				

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
CONFORMANCE WITH APPROVED PROCEDURES				
CONSUMER ADVISORY				
Highly Susceptible Populations				
WATER/HOT WATER				
LIQUID WASTE DISPOSAL				
VERMIN				

SUPERVISION		OUT
24. Person in charge present and performs duties		
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		

39. Thermometers provided and accurate		OUT
40. Wiping cloths: properly used and stored		
PHYSICAL 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		
PERMANENT FOOD FACILITIES		
45. Floor, walls and ceilings: built, maintained, and clean		
46. No unapproved private homes/ living or sleeping quarters		
SIGNS/ REQUIREMENTS		
47. Signs posted; last inspection report available		
COMPLIANCE & ENFORCEMENT		
48. Plan Review		
49. Permits Available		
50. Impoundment		
51. Permit Suspension		

Received by (Print) PATRICIA A. SCHWENDINGER

Title Co-Owner

Received by (Signature) Patricia A. Schwendinger

Specialist (Print) Pat Sanders

Specialist (Signature) [Signature]

Re-inspection Date:

Facility Name: Two Rivers Sports Camp

FAID# 280

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OBSERVATIONS AND CORRECTIVE ACTIONS

COMPLAINT INSPECTION: RE: EXPIRING FOODS BEING SERVED TO CUSTOMERS/CAMPERS
NO VIOLATIONS NOTED / OBSERVED. THE FOLLOWING ITEMS WERE OBSERVED:

- ALL SHELF STABLE FOODS IN DRY STORAGE AREA WERE IN ORIGINAL PACKAGING. NOT PAST "BEST BY" DATE - ALL DRY FOODS HAVE 1-2 YEAR TIME SPAN BEFORE PASSING "BEST BY" DATE.

- THE MAJORITY OF FOODS IN REFRIGERATION & FREEZER UNITS ARE PROPERLY LABELED w/ PRODUCT NAME & DATE. THE ONLY ITEM NOT PROPERLY LABELED WAS A ZIPLOC w/ APPROXIMATELY 6-7 CINNAMON ROLLS. PER OPERATOR THESE ITEMS WERE PLACED INTO REFRIGERATION UNIT w/ IN 24 HOURS.

DISCUSSED REQUIREMENT THAT ANY FOODS REMOVED FROM ORIGINAL PACKAGING SHALL BE PROPERLY LABELED w/ COMMON FOOD NAME & DATE.

DISCUSSIONS w/ STAFF INCLUDED - TRAINING OF STAFF - PER STAFF TRAINING OCCURRED PRIOR TO SEASON START. DISCUSSED THE NEED TO DOCUMENT ALL FOOD TRAINING OF STAFF.

ADDITIONALLY, E.H. RECOMMENDS THE CREATION OF PROCEDURES & POLICIES FOR STAFF TO FOLLOW WHEN 1. RECEIVING FOODS FROM DISTRIBUTOR²; PROPER LABELING OF FOODS REMOVED FROM ORIGINAL PACKAGING, B. PROPER STORAGE OF FOODS TO ENSURE EFFECTIVE ROTATION OF STOCK.

Received by (Print)

PATRICIA A. SCHWENDINGER

Title

Co-Owner

Received by (Signature)

Patricia A. Schwendinger

Specialist (Print)

PAT SANDER

Specialist (Signature)

[Signature]

Re-inspection Date: