



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: 5/10/20

Facility Name: <u>SENIOR NUTRITION - PONTOCA</u>	Phone Number <u>832-5123</u>	PR ID # <u>261</u>
Facility Site Address: <u>449 SIERRA NE</u>	City: <u>PONTOCA</u>	Zip <u>96122</u>
Permit #: <u>20-228</u>	Exp Date: <u>7/2/20</u>	Permit Holder: <u>Plumas Co. PONTOCA</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		X	
Food Safety Cert Name: <u>SENIORING</u>	Exp. Date			
	2. All food handlers have valid Food Handler Cards		X	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
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	
PREVENTING CONTAMINATION BY HANDS				
X	6. Hands clean and properly washed; gloves used properly			
X	7. Adequate handwashing facilities supplied & accessible		X	
TIME AND TEMPERATURE RELATIONSHIPS				
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			
PROTECTION FROM CONTAMINATION				
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
FOOD FROM APPROVED SOURCES				
X	16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION				
X	17. Takeout, Curbside Pickup, or Delivery Only			
X	18. Social Distancing Implemented		X	
X	19. Face Covering Used			
Highly Susceptible Populations				
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER				
X	21. Hot and cold water available		X	
LIQUID WASTE DISPOSAL				
X	22. Sewage and wastewater properly disposed			
VERMIN				
X	23. No rodents, insects, birds, or animals			

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

#1 OBTAIN A FOOD HANDLER CERTIFICATION FOR AT LEAST ONE FOOD WORKER AT THE FACILITY. THE OTHER FOOD WORKERS MUST HAVE A FOOD HANDLER CERTIFICATE OR A CA FOOD HANDLER CARD
#2 REPAIR THE 2 DOOR REFRIGERATOR REFRIGERATOR TO HOLD FOOD AT 41°F OR COLDER (FOUND AT 45°F)
- REPAIR THE COMPRESSOR TO PROVIDE BOTTOM COLD AIR RING RINGS (FOUND AT 40°F)

Received by (Print)

Title

COPY HAND DELIVERED TO CENTER STAFF

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Rob Robinson RPH