



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:

4/27/20

Facility Name: <u>The Polka Dot</u>	Phone Number: <u>283-2660</u>	PR ID #: <u>157</u>
Facility Site Address: <u>2043 E. Main St.</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>20-124</u>	Exp Date: <u>2/21/21</u>	Permit Holder: <u>Rae Lancaster</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					
X		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Rae Lancaster</u> Exp. Date					
X		2. All food handlers have valid Food Handler Cards			
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			
PREVENTING CONTAMINATION BY HANDS					
X		6. Hands clean and properly washed; gloves used properly			
X		7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
		8. Proper hot and cold holding temperatures			X
	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		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		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			
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

17/18 - Signs up + encouraging patrons to wait in car/socially distance while waiting. Only 1 order called to window at a time. Lawn / Picnic area closed

19. Server wearing face covering at order window

Received by (Print)

Title

No signature due to COVID protocol

Email:

mammarae@att.net

emailed to owner 4/27/20

Specialist (Print)

Specialist (Signature)

T. Stirling

Tung Sing

Re-inspection Date:

Routine

Facility Name: The Polka Dot

FA ID # 157

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Date of Inspection: 4/27/20

OBSERVATIONS AND CORRECTIVE ACTIONS

8. Veggie /saace fridge 742°F at time of inspection -
move all items to operating fridge. Repair fridge to
operate 542°F before putting it back in use.

Received by (Print) no signature due to COVID procedure Title

Received by (Signature)

Specialist (Print) T. Stirling

Specialist (Signature) T. Stirling

Re-inspection Date: Routine