



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

pg 1 of 1

Date of Inspection: 12/18/2020

Facility Name: Graeagle Store	Phone Number: 836-2529	PR ID #: 127
Facility Site Address: 7386 Hwy 89	City: Graeagle	Zip: 96103
Permit #: 21-094	Exp Date: 2/1/22	Permit Holder: Stephen Harding
		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: Dale Lambert Exp. Date 4/25/23				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
Y	3. Communicable disease; reporting, restrictions & exclusions			
Y	4. No discharge from eyes, nose, and mouth			
Y	5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
Y	6. Hands clean and properly washed; gloves used properly			
Y	7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
Y	8. Proper hot and cold holding temperatures			
Y	9. Time as a public health control; procedures & records			
Y	10. Proper cooling methods			
Y	11. Proper cooking time & temperatures			
Y	12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
Y	13. Returned and re-service of food			
Y	14. Food in good condition, safe and unadulterated			
Y	15. Food contact surfaces: clean and sanitized			

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

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

Received by (Print)

mail

Title

Email:

Specialist (Print)

Eric Canbo

Specialist (Signature)

Re-inspection Date:

next routine