



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: 4/8/21

Facility Name: M. CASITA Phone Number 258-1879 PR ID # 156  
Facility Site Address: 696 MAIN City: CHESTER Zip 96020  
Permit #: 21-123 Exp Date: 2/1/22 Permit Holder: MARQUEZ - Flores Part.  
Type of Inspection: SPECIAL

See reverse side for the code sections and general requirements that correspond to each violation listed below ROUTINE

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			
Food Safety Cert Name: <u>LEONEL FLORES</u>	Exp. Date <u>6/4/25</u>			
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
✗	2. All food handlers have valid Food Handler Cards			
✗	3. Communicable disease; reporting, restrictions & exclusions			
✗	4. No discharge from eyes, nose, and mouth			
✗	5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
✗	6. Hands clean and properly washed; gloves used properly			
✗	7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
✗	8. Proper hot and cold holding temperatures			
✗	9. Time as a public health control; procedures & records			
✗	10. Proper cooling methods			
✗	11. Proper cooking time & temperatures			
✗	12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
✗	13. Returned and re-service of food			
✗	14. Food in good condition, safe and unadulterated			
✗	15. Food contact surfaces: clean and sanitized			

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

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

CONTINUE ROUTINE CLEANING OF AREAS UNDER EQUIPMENT, SHELVING & HARO TO REACH AREAS.

Received by (Print)

Cherelle L

Title

Email:

Specialist (Print)

PAT SANDERS

Specialist (Signature)

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Re-inspection Date: