



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: 2/23/21

Facility Name: <u>SENIOR NUTRITION - CHESTER</u>	Phone Number: _____	PR ID #: <u>260</u>
Facility Site Address: <u>3100 MEADOW LOOP</u>	City: <u>CHESTER</u>	Zip: <u>96020</u>
Permit #: <u>20-227</u>	Exp Date: <u>7/9/20</u>	Permit Holder: <u>PCPH</u>
		Type of Inspection: <u>SPECIAL</u>

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			X
Food Safety Cert Name: <u>OBTAI</u>	Exp. Date <u>w/in 30 days</u>			
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				
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	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

FACILITY REQUIRED TO HAVE AT LEAST 1 PERSON WITH HANDS A CURRENT & VALID FOOD SAFETY CERTIFICATE - OBTAIN & SUBMIT FOOD SAFETY CERTIFICATION w/in 30 DAYS

Received by (Print)

CAROLYN STEWART

Title

Site Mgr

Email:

Carolyn Stewart

Specialist (Print):

PAT SANDERS

Specialist (Signature)

F. Sand

Re-inspection Date: