



PLUMAS COUNTY

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ENVIRONMENTAL HEALTH DIVISION

FOOD SAFETY EVALUATION REPORT

270 County Hospital Rd., Ste 127 Quincy, CA 95971

Phone: (530) 283-6355 FAX (530) 283-6241

Date of Inspection: 5/14/2021

Facility Name: <u>Reilly's Saloon &amp; Cafe</u>		Phone Number: _____	PR ID #: _____
Facility Site Address: <u>11825 main st</u>		City: <u>La Porte</u>	Zip: <u>95981</u>
Permit #: <u>21-220</u>	Exp Date: <u>2/13/22</u>	Permit Holder: <u>J &amp; T Enterprise</u>	Type of Inspection: <u>Routine</u>

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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
Food Safety Cert Name: <u>Kelsey Douglas</u> Exp. Date: <u>4/13/2023</u>				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
<b>PROTECTION FROM CONTAMINATION</b>				

In	N/O-N/A	COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
<b>CONSUMER ADVISORY</b>				
<b>Highly Susceptible Populations</b>				
<b>WATER/HOT WATER</b>				
<b>LIQUID WASTE DISPOSAL</b>				
<b>VERMIN</b>				
<b>TEMP 120°F</b>				

In	N/O-N/A	COS	MAJ	OUT
<b>SUPERVISION</b>				
<b>PERSONAL CLEANLINESS</b>				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				
<b>EQUIPMENT/ UTENSILS/ LINENS</b>				

In	N/O-N/A	COS	MAJ	OUT
<b>PHYSICAL FACILITIES</b>				
<b>PERMANENT FOOD FACILITIES</b>				
<b>SIGNS/ REQUIREMENTS</b>				
<b>COMPLIANCE &amp; ENFORCEMENT</b>				

Received by (Print) <u>Kelsey Douglas</u>	Title <u>Certified Food Manager</u>
Received by (Signature) <u>Kelsey Douglas</u>	
Specialist (Print) <u>Jerry Sipe</u>	Specialist (Signature) <u>[Signature]</u>
	Re-inspection Date: <u>next routine</u>



Facility Name: <u>Reilly's Saloon &amp; Cafe</u>	FA ID # _____	Pg <u>2</u> of <u>2</u>
		Date of Inspection: <u>5/14/2021</u>

### OBSERVATIONS AND CORRECTIVE ACTIONS

Facility found to be clean and well organized at time of inspection. Person-in-charge demonstrated good food safety knowledge and food safety practices.

Be sure to set up a wiping cloth bucket to sanitize food prep surfaces whenever food is being prepared. 200 ppm quaternary ammonia bucket was set up for kitchen and bar during inspection.

Thank you for your commitment to food safety and keep up the great work!

Received by (Print)

Title

Received by (Signature)

Robert Douglas

Specialist (Print)

Jerry Sipe

Specialist (Signature)

[Signature]

Re-inspection Date:

next routine