



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: 9/16/21

Facility Name: <u>MT LASSEN CLUB</u>		Phone Number: <u>258-2991</u>		PR ID #: <u>209</u>
Facility Site Address: <u>173 MAIN ST</u>		City: <u>CRESTON</u>	Zip: <u>96020</u>	
Permit #: <u>21-176</u>	Exp Date: <u>2/1/22</u>	Permit Holder: <u>SAM BERRY</u>		Type of Inspection: <u>SPECIAL</u>

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

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>					
X		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>STEVEN FURNESS</u> Exp. Date: <u>1/14/23</u>					
X	X	2. All food handlers have valid Food Handler Cards			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
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			
<b>PREVENTING CONTAMINATION BY HANDS</b>					
X		6. Hands clean and properly washed; gloves used properly			
X		7. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
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			
<b>PROTECTION FROM CONTAMINATION</b>					
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
<b>FOOD FROM APPROVED SOURCES</b>					
X		16. Food obtained from approved source			
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
X		17. Takeout, Curbside Pickup, or Delivery Only			
		18. Social Distancing Implemented			
		19. Face Covering Used			
<b>Highly Susceptible Populations</b>					
	X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>					
X		21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>					
X		22. Sewage and wastewater properly disposed			
<b>VERMIN</b>					
X		23. No rodents, insects, birds, or animals			

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

14. THE FOLLOWING ITEMS DISPOSED OF DURING INSPECTION DUE TO  
VECTOR ADULTERATION:  $\approx$  1/2 L BACARDI SUPERIOR  
 $\approx$  1/4 L BLACK VELVET

Received by (Print)

Title

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date: