



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 2

Date of Inspection: 23 Aug 22

Facility Name: NAKOMI GOLF RESORT Phone Number 832-5067 PR ID # 494
Facility Site Address: 348 BEAR RIVER City: OLYO Zip 96066
Permit #: 22-036 Exp Date: 6/1/23 Permit Holder: NAKOMI ASSOC LP Type of Inspection: Review

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				
	1. Demonstration of knowledge; food safety certification		X	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X	2. Communicable disease; reporting, restrictions & exclusions			
X	3. No discharge from eyes, nose, and mouth			
X	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
X	5. Hands clean and properly washed; gloves used properly			
X	6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
X	7. Proper hot and cold holding temperatures	X		
X	8. Time as a public health control; procedures & records			
X	9. Proper cooling methods			
X	10. Proper cooking time & temperatures			
X	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
X	12. Returned and re-service of food			
X	13. Food in good condition, safe and unadulterated			
X	14. Food contact surfaces: clean and sanitized			

In	N/O/N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
X	15. Food obtained from approved source			
X	16. Compliance with shell stock tags, condition, display			
X	17. Compliance with Gulf Oyster Regulations			
X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONFORMITY WITH APPROVED PROCEDURES				
X	19. Consumer advisory provided for raw or undercooked foods			
CONSUMER ADVISORY				
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER				
X	21. Hot and cold water available Temp <u>71.00 °F</u>			
LIQUID WASTE DISPOSAL				
X	22. Sewage and wastewater properly disposed			
VERMIN				
X	23. No rodents, insects, birds, or animals			

SUPERVISION		OUT
24. Person in charge present and performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
FOOD STORAGE/ DISPLAY/ SERVICE		
30. Food storage; food storage containers identified		
31. Consumer self-service		
32. Food properly labeled & honestly presented		
EQUIPMENT/ UTENSILS/ LINENS		
33. Nonfood contact surfaces clean		
34. Warewashing facilities: installed, maintained, used; test strips		
35. Equipment/ Utensils approved; installed; clean; good repair, capacity		X
36. Equipment, utensils and linens: storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		X

39. Thermometers provided and accurate	OUT
40. Wiping cloths: properly used and stored	OUT
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	X
42. Garbage and refuse properly disposed; facilities maintained	OUT
43. Toilet facilities: properly constructed, supplied, cleaned	OUT
44. Premises; personal/cleaning items; vermin-proofing	OUT
PERMANENT FOOD FACILITIES	
45. Floor, walls and ceilings: built, maintained, and clean	X
46. No unapproved private homes/ living or sleeping quarters	OUT
SIGNS/ REQUIREMENTS	
47. Signs posted; last inspection report available	OUT
COMPLIANCE & ENFORCEMENT	
48. Plan Review	OUT
49. Permits Available	OUT
50. Impoundment	OUT
51. Permit Suspension	OUT

Received by (Print) Athena Frazer

Title

Received by (Signature) CRW

Specialist (Print) Rob Ross

Specialist (Signature) RR

Re-inspection Date:

OBSERVATIONS AND CORRECTIVE ACTIONS

#7) THE 2-DOOR REACH-IN REFRIGERATOR AT THE DINING ROOM COUNTER STATION WAS FOUND AT 52°F. THE FOOD WAS REMOVED TO OTHER REFRIGERATORS AT TIME OF INSPECTION. REPAIR THE REFRIGERATOR TO HOLD FOOD AT 41°F OR COLDER BEFORE REUSE.

#35) PROVIDE STORAGE FOR ICE SCOPS AT ICE MACHINES AND THE BAR SERVICE AREA THAT PROVIDE PROTECTION FROM SOIL & DUST AND ALLOW DRAINAGE OF MELTED ICE.

#38) REPLACE MISSING OVERHEAD LIGHTING IN THE FOOD PREPARATION, EQUIPMENT STORAGE & FOOD STORAGE AREAS. ^{DOORS}

#41) REPAIR THE NON-FUNCTIONAL HOT WATER FAUCET AT THE KITCHEN 3-COMPARTMENT SINK.

#45) REPLACE ALL MISSING CEILING TILES THROUGHOUT THE KITCHEN AND FOOD STORAGE AREAS.

Received by (Print)



Title

Received by (Signature)

Specialist (Print)



Specialist (Signature)

Re-inspection Date: