



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: 8/30/22

Facility Name: <u>LEONARD'S MARKET</u>	Phone Number	PR ID # <u>193</u>
Facility Site Address: <u>986 W. SIERRA AV</u>	City: <u>Portola</u>	Zip <u>96122</u>
Permit #: <u>22-160</u>	Exp Date: <u>2/4/23</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>					
1. Demonstration of knowledge; food safety certification					
Food Safety Cert Name: <u>RHONDA DOWZ</u> Exp. Date <u>10/27/25</u>					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
2. Communicable disease; reporting, restrictions & exclusions					
3. No discharge from eyes, nose, and mouth					
4. Proper eating, tasting, drinking or tobacco use					
<b>PREVENTING CONTAMINATION BY HANDS</b>					
5. Hands clean and properly washed; gloves used properly					
6. Adequate handwashing facilities supplied & accessible					
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
7. Proper hot and cold holding temperatures					
8. Time as a public health control; procedures & records					
9. Proper cooling methods					
10. Proper cooking time & temperatures					
11. Proper reheating procedures for hot holding					
<b>PROTECTION FROM CONTAMINATION</b>					
12. Returned and re-service of food					
13. Food in good condition, safe and unadulterated					
14. Food contact surfaces: clean and sanitized					
<b>FOOD FROM APPROVED SOURCES</b>					
15. Food obtained from approved source					
16. Compliance with shell stock tags, condition, display					
17. Compliance with Gulf Oyster Regulations					
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
<b>CONSUMER ADVISORY</b>					
19. Consumer advisory provided for raw or undercooked foods					
<b>Highly Susceptible Populations</b>					
20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
<b>WATER/HOT WATER</b>					
21. Hot and cold water available					
Temp _____					
<b>LIQUID WASTE DISPOSAL</b>					
22. Sewage and wastewater properly disposed					
<b>VERMIN</b>					
23. No rodents, insects, birds, or animals					

<b>SUPERVISION</b>		OUT
24. Person in charge present and performs duties		
<b>PERSONAL CLEANLINESS</b>		
25. Personal cleanliness and hair restraints		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>		
30. Food storage; food storage containers identified		
31. Consumer self-service		
32. Food properly labeled & honestly presented		
<b>EQUIPMENT/ UTENSILS/ LINENS</b>		
33. Nonfood contact surfaces clean		
34. Warewashing facilities: installed, maintained, used; test strips		
35. Equipment/ Utensils approved; installed; clean; good repair, capacity		
36. Equipment, utensils and linens: storage and use		
37. Vending machines		
38. Adequate ventilation and lighting; designated areas, use		
<b>PHYSICAL FACILITIES</b>		
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		
<b>PERMANENT FOOD FACILITIES</b>		
41. Plumbing: proper backflow devices		
42. Garbage and refuse properly disposed; facilities maintained		
43. Toilet facilities: properly constructed, supplied, cleaned		
44. Premises; personal/cleaning items; vermin-proofing		
<b>SIGNS/ REQUIREMENTS</b>		
45. Floor, walls and ceilings: built, maintained, and clean		
46. No unapproved private homes/ living or sleeping quarters		
<b>COMPLIANCE &amp; ENFORCEMENT</b>		
47. Signs posted; last inspection report available		
48. Plan Review		
49. Permits Available		
50. Impoundment		
51. Permit Suspension		

Received by (Print)

Jim JGBB

Title STORE MANAGER

Received by (Signature)

Specialist (Print)

PAT SANDERS

Specialist (Signature)

Re-inspection Date:

LONG TERM GOAL: REPAIR / REPLACE FLOORING IN WALK-IN FREEZER UNIT.