



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: 9/8/2022

Facility Name: Senior Nutrition - Portola Phone Number 832-4173 PR ID # 261  
Facility Site Address: 449 Sierra Ave City: Portola Zip: 96122  
Permit #: 22-228 Exp Date: 2/1/2023 Permit Holder: Plumas Co Public Health Type of Inspection: Routine

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			
<b>Food Safety Cert Name: <u>Expired</u> Exp. Date:</b>				
<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 (N/A)			
✓	10. Proper cooking time & temperatures			
✓	11. Proper reheating procedures for hot holding (N/A)			
<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			

In	N/O-N/A	COS	MAJ	OUT
<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			

SUPERVISION		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		

39. Thermometers provided and accurate	OUT
40. Wiping cloths: properly used and stored	✓
<b>PHYSICAL 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>PERMANENT FOOD FACILITIES</b>	
45. Floor, walls and ceilings: built, maintained, and clean	✓
46. No unapproved private homes/ living or sleeping quarters	✓
<b>SIGNS/ REQUIREMENTS</b>	
47. Signs posted; last inspection report available	✓
<b>COMPLIANCE &amp; ENFORCEMENT</b>	
48. Plan Review	✓
49. Permits Available	✓
50. Impoundment	✓
51. Permit Suspension	✓

Received by (Print) Katrina Wright Title Head Cook  
 Received by (Signature) Katrina Wright  
 Specialist (Print) Jerry Sizer Specialist (Signature) M. Wright Re-inspection Date: 2 weeks

## OBSERVATIONS AND CORRECTIVE ACTIONS

7. Maintain food temps at 135°F or above or at or below 41°F at all times. Found steam table not turned on while holding roast beef at 120°F for service. Also found packaged roast beef in rear prep area at 54°F on counter not under food prep.

35. Food prep personnel apparently were not familiar with or lacked training on steam table. Katrina explained that steam table was turned off because it was burning food and she was unsure of procedure to fill with water. Training needed.

4. Employee drinking cup & chip container found at food service station. Training needed to prevent cross contamination of customer service foods

40. Provide dedicated wipe rag bucket. Do not use 3-compartment sink for wiping rags. Keep it open for dish cleaning.

27. Separate personal items from food prep. Found backpack/purse on food prep counter. Corrected during inspection

Received by (Print)

Katrine Wright

Title

Head Cook

Received by (Signature)

Kat Wright

Specialist (Print)

Jerry Sipe

Specialist (Signature)

J. Sipe

Re-inspection Date: ± 2 weeks