



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

Date of Inspection: 9/8/2012

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: 2/1/2013 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>				
Food Safety Cert Name: Expired Exp. Date				
<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>				

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) Katrina Wright Title Head Cook  
Received by (Signature) Kat Wright  
Specialist (Print) Jerry Sipe Specialist (Signature) [Signature] 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)

Katrina Wright

Title

Head Cook

Received by (Signature)

Katrina Wright

Specialist (Print)

Jerry Sope

Specialist (Signature)

[Signature]

Re-inspection Date:

± 2 weeks