



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

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Date of Inspection: 9/16/2022

Facility Name: <u>Rico's Mexican Food</u>	Phone Number: _____	PR ID #: <u>258</u>
Facility Site Address: <u>222 E. Sierra St</u>	City: <u>Portola</u>	Zip: <u>96122</u>
Permit #: <u>22-225</u>	Exp Date: <u>10/1/22</u>	Permit Holder: _____
		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
DEMONSTRATION OF KNOWLEDGE				
Food Safety Cert Name: <u>Norma Juarez</u> Exp. Date: <u>2/26/2027</u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
✓				
✓				
✓				
PREVENTING CONTAMINATION BY HANDS				
✓				
✓				
TIME AND TEMPERATURE RELATIONSHIPS				
✓				
✓				
✓				
✓				
✓				
PROTECTION FROM CONTAMINATION				
✓				
✓				
✓				

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
✓				
✓				
✓				
CONFORMANCE WITH APPROVED PROCEDURES				
✓				
CONSUMER ADVISORY				
✓				
Highly Susceptible Populations				
✓				
WATER/HOT WATER				
✓				
LIQUID WASTE DISPOSAL				
✓				
VERMIN				
✓				

In	N/O-N/A	COS	MAJ	OUT
SUPERVISION				
✓				
PERSONAL CLEANLINESS				
✓				
GENERAL FOOD SAFETY REQUIREMENTS				
✓				
✓				
✓				
✓				
FOOD STORAGE/ DISPLAY/ SERVICE				
✓				
✓				
✓				
EQUIPMENT/ UTENSILS/ LINENS				
✓				
✓				
✓				
✓				
✓				
✓				

In	N/O-N/A	COS	MAJ	OUT
PHYSICAL FACILITIES				
✓				
✓				
✓				
✓				
PERMANENT FOOD FACILITIES				
✓				
✓				
SIGNS/ REQUIREMENTS				
✓				
COMPLIANCE & ENFORCEMENT				
✓				
✓				
✓				
✓				

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Facility Name: <u>Rico's Mexican</u>	FA ID # _____	Pg <u>2</u> of <u>2</u>
		Date of Inspection: _____

OBSERVATIONS AND CORRECTIVE ACTIONS

30. Store foods in walk-in refryg so ready-to-eat foods are on top shelves above meats or high protein foods. Remember veggies go on top.
32. All foods were covered with plastic wrap but foods must also be dated. Use first-in-first out food rotation.

530-816-1308

Norma Suarez - Kitchen expansion

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date: