



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: <i>Rico's Mexican Food</i>	Phone Number:	PR ID # 258
Facility Site Address: <i>222 E. Sierra St</i>	City: <i>Portola</i>	Zip: <i>96122</i>
Permit #: <i>22-225</i>	Exp Date: <i>10/1/22</i>	Permit Holder:
		Type of Inspection: <i>Routine</i>

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: <i>Norma Juarez</i>	Exp. Date: <i>2/26/2027</i>			
<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 <i>using ice baths</i>				
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				

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 <i>71/250F</i>				
<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		

OUT	
39. Thermometers provided and accurate	
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) <i>Jerry Sipe</i>	Title
Received by (Signature)	
Specialist (Print) <i>Jerry Sipe</i>	Specialist (Signature) <i>Jerry Sipe</i>
Re-inspection Date:	

Facility Name: Ricols Mexican

FAID # \_\_\_\_\_

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Date of Inspection:

OBSERVATIONS AND CORRECTIVE ACTIONS

30. Store foods in walk-in refry 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 Javer - Kitchen expansion

Received by (Print)



Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)



Re-inspection Date: