



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: 9/14/2012

Facility Name: Bank Club Phone Number: 832-0466 PR ID #: 77
Facility Site Address: 190 Commercial St City: Portola Zip:
Permit #: 22-052 Exp Date: 6/25/23 Permit Holder: Portola Night Train, LLC 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 | In | N/O-N/A | | COS | MAJ | OUT |
| DEMONSTRATION OF KNOWLEDGE | | | | | | FOOD FROM APPROVED SOURCES | | | | | |
| ✓ | | 1. Demonstration of knowledge; food safety certification | | | | ✓ | | 15. Food obtained from approved source | | | |
| Food Safety Cert Name: <i>Leanna H711</i> Exp. Date: <i>12/7/2015</i> | | | | | | ✓ | | 16. Compliance with shell stock tags, condition, display | | | |
| | | | | | | ✓ | | 17. Compliance with Gulf Oyster Regulations | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| ✓ | | 2. Communicable disease; reporting, restrictions & exclusions | | | | ✓ | | 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | |
| | ✓ | 3. No discharge from eyes, nose, and mouth | | | | CONSUMER ADVISORY | | | | | |
| | ✓ | 4. Proper eating, tasting, drinking or tobacco use | | | | ✓ | | 19. Consumer advisory provided for raw or undercooked foods | | | |
| PREVENTING CONTAMINATION BY HANDS | | | | | | Highly Susceptible Populations | | | | | |
| ✓ | | 5. Hands clean and properly washed; gloves used properly | | | | ✓ | | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered | | | |
| ✓ | | 6. Adequate handwashing facilities supplied & accessible | | | | WATER/HOT WATER | | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | ✓ | | 21. Hot and cold water available Temp: <i>>120°F</i> | | | |
| ✓ | | 7. Proper hot and cold holding temperatures <i><41°F</i> | | | | LIQUID WASTE DISPOSAL | | | | | |
| | ✓ | 8. Time as a public health control; procedures & records | | | | ✓ | | 22. Sewage and wastewater properly disposed | | | |
| | ✓ | 9. Proper cooling methods | | | | VERMIN | | | | | |
| | ✓ | 10. Proper cooking time & temperatures | | | | ✓ | | 23. No rodents, insects, birds, or animals | | | |
| | ✓ | 11. Proper reheating procedures for hot holding | | | | | | | | | |
| PROTECTION FROM CONTAMINATION | | | | | | | | | | | |
| | ✓ | 12. Returned and re-service of food | | | | | | | | | |
| ✓ | | 13. Food in good condition, safe and unadulterated | | | | | | | | | |
| ✓ | | 14. Food contact surfaces: clean and sanitized | | | | | | | | | |

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

Received by (Print) Lisa Neminien Title
Received by (Signature) [Signature]
Specialist (Print) Jerry Sipe Specialist (Signature) [Signature] Re-inspection Date:

Please be sure all employees have food handler's cards.
Post or keep at facility.