



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: 10/28/2022

Facility Name:	Mill Creek Fish N Chips			Phone Number	PR ID #
Facility Site Address:	1760 E Main St			City: Quincy	Zip 95971
Permit #:	21-016	Exp Date:	11/1/2022	Permit Holder:	Delores Satterlee
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	
DEMONSTRATION OF KNOWLEDGE					
<input checked="" type="checkbox"/> 1. Demonstration of knowledge; food safety certification					
Food Safety Cert Name: Joanna Deshazor Exp. Date 11/28/2022					
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="checkbox"/> 2. Communicable disease; reporting, restrictions & exclusions					
<input checked="" type="checkbox"/> 3. No discharge from eyes, nose, and mouth					
<input checked="" type="checkbox"/> 4. Proper eating, tasting, drinking or tobacco use					
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="checkbox"/> 5. Hands clean and properly washed; gloves used properly					
<input checked="" type="checkbox"/> 6. Adequate handwashing facilities supplied & accessible					
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="checkbox"/> 7. Proper hot and cold holding temperatures					
<input checked="" type="checkbox"/> 8. Time as a public health control; procedures & records					
<input checked="" type="checkbox"/> 9. Proper cooling methods					
<input checked="" type="checkbox"/> 10. Proper cooking time & temperatures					
<input checked="" type="checkbox"/> 11. Proper reheating procedures for hot holding					
PROTECTION FROM CONTAMINATION					
<input checked="" type="checkbox"/> 12. Returned and re-service of food					
<input checked="" type="checkbox"/> 13. Food in good condition, safe and unadulterated					
<input checked="" type="checkbox"/> 14. Food contact surfaces: clean and sanitized					
FOOD FROM APPROVED SOURCES					
<input checked="" type="checkbox"/> 15. Food obtained from approved source					
<input checked="" type="checkbox"/> 16. Compliance with shell stock tags, condition, display					
<input checked="" type="checkbox"/> 17. Compliance with Gulf Oyster Regulations					
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="checkbox"/> 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
CONSUMER ADVISORY					
<input checked="" type="checkbox"/> 19. Consumer advisory provided for raw or undercooked foods					
Highly Susceptible Populations					
<input checked="" type="checkbox"/> 20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
WATER/HOT WATER					
<input checked="" type="checkbox"/> 21. Hot and cold water available Temp 130° F+					
LIQUID WASTE DISPOSAL					
<input checked="" type="checkbox"/> 22. Sewage and wastewater properly disposed					
VERMIN					
<input checked="" type="checkbox"/> 23. No rodents, insects, birds, or animals					

SUPERVISION		OUT
24. Person in charge present and performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
FOOD STORAGE/ DISPLAY/ SERVICE		
30. Food storage; food storage containers identified		
31. Consumer self-service		
32. Food properly labeled & honestly presented		
EQUIPMENT/ UTENSILS/ LINENS		
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		
PHYSICAL FACILITIES		
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		
PERMANENT FOOD FACILITIES		
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		
SIGNS/ REQUIREMENTS		
45. Floor, walls and ceilings: built, maintained, and clean		
46. No unapproved private homes/ living or sleeping quarters		
COMPLIANCE & ENFORCEMENT		
47. Signs posted; last inspection report available		
48. Plan Review		
49. Permits Available		
50. Impoundment		
51. Permit Suspension		

Received by (Print)	Delores Satterlee	Title
Received by (Signature)	<i>Delores Satterlee</i>	
Specialist (Print)	Jerry Sipe	Specialist (Signature)
		Re-inspection Date: Next Routine

OBSERVATIONS AND CORRECTIVE ACTIONS

Good sanitation at time of inspection.

Please note Health Permit is valid through 11/1/2022. Env Health to check on renewal status.

Also note food manager certification for Joanna Deshazer expires 11/28/2022

Please date label all foods prepared and held under refrigeration for later use.

Mark containers individually or mark an entire storage tub to monitor holding times and ensure used first-in, first-out.

Thank you for your commitment to food safety!

Received by (Print)

Title

Received by (Signature)

Dh Sosa

Specialist (Print)

Jerry Sosa

Specialist (Signature)

SLH

Re-inspection Date:

Next routine