



**PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
*FOOD SAFETY EVALUATION REPORT***

pg 1 of 2

Date of Inspection: 1/4/2023

Facility Name: La Nacho Mama Phone Number: PR ID # 1411
Facility Site Address: 2061 E. Main St City: Quincy Zip: 95971 Type of Inspection:
Permit #: Exp Date: Permit Holder: Re-inspection

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 | DEMONSTRATION OF KNOWLEDGE | | | COS | MAJ | OUT |
|---|---------|----------------------------|--|--|-----|-----|-----|
| <input checked="" type="checkbox"/> 1. Demonstration of knowledge; food safety certification | | | | | | | |
| Food Safety Cert Name: <i>Telvina Chavez Delgado</i> Exp. Date <i>12/17/24</i> | | | | | | | |
| 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 <i>in refry</i> | | | | | | | |
| <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 | | | | | | | |

| In | N/O-N/A | FOOD FROM APPROVED SOURCES | COS | MAJ | OUT |
|-------------------------------------|---------|---|--------------------|-----|-----|
| <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 <u>120°F+</u> | | |
| | | 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 | | |

| | |
|---|-----|
| | OUT |
| 39. Thermometers provided and accurate | |
| 40. Wiping cloths: properly used and stored | |
| PHYSICAL 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 | |
| PERMANENT FOOD FACILITIES | |
| 45. Floor, walls and ceilings: built, maintained, and clean | |
| 46. No unapproved private homes/ living or sleeping quarters | |
| SIGNS/ REQUIREMENTS | |
| 47. Signs posted; last inspection report available | |
| COMPLIANCE & ENFORCEMENT | |
| 48. Plan Review | |
| 49. Permits Available | |
| 50. Impoundment | |
| 51. Permit Suspension | |

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date: 5/1

Ayesha Chavez
S. Chavez
Specialist (Signature)

OBSERVATIONS AND CORRECTIVE ACTIONS

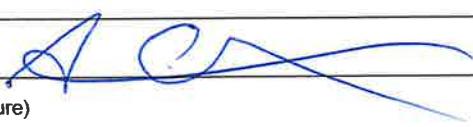
Re-inspection of Nov 21, 2022 and Dec 19, 2022 inspections. It is clear that facility has made important food safety improvements since last inspection.

- All food temps were within proper ranges with no hot foods on counters / without heat source and all refrig temps 41°F or below.
- Housekeeping improved in rear prep area.
- Plumbing leak repaired at hand sink
- Dish sink set up with 200 ppm quaternary ammonia. Test strips available

Please continue more food surface cleaning and focus on hard to reach areas under cook line equipment and grease in hood.

Keep up the great work !

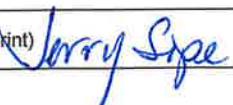
Received by (Print)



Title

Received by (Signature)

Specialist (Print)



Specialist (Signature)



Re-inspection Date: 2 months