



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: 3/10/23

Facility Name:	<u>Senior Nutrition - Portola</u>		Phone Number	PR ID #
Facility Site Address:	<u>4401 Sierra Ave</u>		City: <u>Portola</u>	Zip:
Permit #:	<u>22-228</u>	Exp Date: <u>Pending</u>	Permit Holder: <u>Plumas County Public Health</u>	Type of Inspection: <u>Routine</u>

See reverse side for the code sections and general requirements that correspond to each violation listed below

In	N/O/N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Maria Caceres</u>		Exp. Date	<u>8/13/23</u>	
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease; reporting, restrictions & exclusions				
3. No discharge from eyes, nose, and mouth				
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly				
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures				
8. Time as a public health control; procedures & records				
9. Proper cooling methods				
10. Proper cooking time & temperatures				
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				
FOOD FROM APPROVED SOURCES				
15. Food obtained from approved source				
16. Compliance with shell stock tags, condition, display				
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
CONSUMER ADVISORY				
19. Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
WATER/HOT WATER				
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
22. Sewage and wastewater properly disposed				
VERMIN				
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		
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)	<u>Carmen Caceres</u>	Title
Received by (Signature)	<u>C</u>	
Specialist (Print)	<u>Dennis Eck</u>	Specialist (Signature) <u>D</u>
		Re-inspection Date:

OBSERVATIONS AND CORRECTIVE ACTIONS

1. Food Safety Cert is in progress/expired.
~~Proper dishwashing + sanitizing process~~ Proper dishwashing + sanitizing process was not adequately established (conflicting signage at the sinks) and general training in equipment may be needed (dishwasher was depleted at time of inspection). Non-food grade, non-commercial cleaner was being used.
2. Disposable towels should be supplied at all employee handwashing sinks. Mounted towel rolls is good practice.
3. Stacked, ^{uncovered} pans with meat patties, sauce, etc were observed in a fridge adjacent to the kitchen. Please cover, date, and avoid double/triple stacking pans containing foods.
4. Sanitizer must be refilled for the dishwasher. - residual water was found to contain little to no sanitizer after cycle. Wrong test strips are provided and likely unused.

Received by (Print)

Carmen Carr

Title

Received by (Signature)



Specialist (Print)

Dennis Eck

Specialist (Signature)



Re-inspection Date: