



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: 4/6/23

Facility Name: <u>Plumas District Hospital</u>	Phone Number <u>283-2121</u>	PR ID # <u>230</u>
Facility Site Address: <u>1065 Bucks Lake Rd</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>22-197</u>	Exp Date: <u>10/1/23</u>	Permit Holder: <u>Plumas District Hospital</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 = 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: <u>Cathleen Whitney Finkler</u> Exp. Date <u>1/31/24</u>					
<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					
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 <u>2023 in front of Buck</u>					
In	N/O/N/A	<b>FOOD FROM APPROVED SOURCES</b>			COS MAJ OUT
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 <u>115°</u>					
<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	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			
<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) <u>Amanda Huston-Mendez</u>	Title
Received by (Signature) <u>C</u>	
Specialist (Print) <u>Dennis Eck</u>	Specialist (Signature) <u>D</u>
Re-inspection Date:	

21. Have facilities increase water temp to reach 120°F