



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: 4/28/23

Facility Name:	<u>Mountain Pizza</u>	Phone Number	PR ID #
Facility Site Address:	<u>116 E. Sierra</u>	City:	<u>Portola</u>
Zip	<u>96122</u>	Type of Inspection:	
Permit #:	<u>23-1111</u>	Exp Date:	<u>3/1/24</u>
Permit Holder:	<u>Inderjit Kahlon</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	
DEMONSTRATION OF KNOWLEDGE					
1. Demonstration of knowledge; food safety certification					
Food Safety Cert Name: <u>Inderjit Kahlon</u> Exp. Date <u>11/10/24</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 <u>cold</u>					
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 Temp <u>>135°F</u>					
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						OUT
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)	<u>INDERJIT SINGH KAHLOH</u>	Title
Received by (Signature)	<u>Indet by</u>	
Specialist (Print)	<u>Dennis Fek</u>	Specialist (Signature) <u>D. Fek</u>
		Re-inspection Date: <u>Next Review</u>

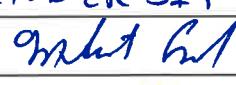
OBSERVATIONS AND CORRECTIVE ACTIONS

30. Please date foods held in refrigeration to ensure oldest product is used first. Also cover while in storage.
Keep items off floor in walk-in.

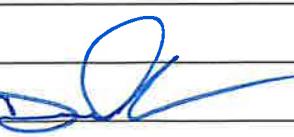
34. Dishwasher currently broken. Please wash dishes using the following method:
Sink 1: Soak and scrub w/detergent to clean residual food residue
Sink 2: Clean water to rinse
Sink 3 (Sanitize): 100ppm Chlorine bleach and water dip for 60 seconds then let Air dry.

40. Use 100ppm chlorine + water to stone wash rags that are used to wipe food contact surfaces.

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Received by (Signature) 

Specialist (Print) 

Specialist (Signature) 

Re-inspection Date: