



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 1

Date of Inspection: 5/17/23

Facility Name: <u>Chalet View Lodge</u>	Phone Number: _____	PR ID #: <u>105</u>
Facility Site Address: <u>72056 Hwy 700</u>	City: <u>MAHBE</u>	Zip: <u>96122</u>
Permit #: <u>23-021</u>	Exp Date: <u>12/10/23</u>	Permit Holder: <u>Chalet View LLC</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
DEMONSTRATION OF KNOWLEDGE					
✓		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Joseph Pacheco</u> Exp. Date: <u>11/10/25</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 storage</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			

In	N/O-N/A		COS	MAJ	OUT
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>>120°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	

	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) Mel Flynn

Title

Received by (Signature) [Signature]

Specialist (Print) Dennis Eick

Specialist (Signature) [Signature]

Re-inspection Date:

Next Routine

Note: Dishwasher is not connected to sanitizer, a sanitizer soak is currently being used. Please continue to use this method for food/drink contact surfaces, or have sanitizer hooked up to dishwasher + calibrated. *Good Sanitation observed.