



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: 7/7/23

Facility Name: <u>Mohawk Tavern</u>	Phone Number	PR ID # <u>206</u>
Facility Site Address: <u>999 Johnsville Rd</u>	City: <u>Grass Valley</u>	Zip <u>96103</u>
Permit #: <u>23-173</u>	Exp Date: <u>2/9/24</u>	Permit Holder: <u>Mary Trumble</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>Kimberly Walker</u> Exp. Date <u>5/23/27</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 <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			
<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			

In	N/O-N/A		COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>					
✓		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>71.20°F</u>			
<b>LIQUID WASTE DISPOSAL</b>					
✓		22. Sewage and wastewater properly disposed			
<b>VERMIN</b>					
✓		23. No rodents, insects, birds, or animals			

	SUPERVISION	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	

	OUT
39.	Thermometers provided and accurate
40.	Wiping cloths: properly used and stored
<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)	Title
Received by (Signature)	<u>[Signature]</u>
Specialist (Print)	Specialist (Signature)
<u>Dennis Eck</u>	<u>[Signature]</u>
Re-inspection Date: <u>Next Routine</u>	

Good Sanitation - observe  
Thank You! -D