



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: 7/13/23

Facility Name: <u>Gold Lake Lodge</u>	Phone Number: <u>836-2350</u>	PR ID #: <u>141</u>
Facility Site Address: <u>7000 Gold Lake Rd</u>	City: <u>Grass Valley</u>	Zip: <u>96123</u>
Permit #: <u>22-106</u>	Exp Date: <u>12/1/22</u>	Permit Holder: <u>Robert Remlinger</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>Pending</u> Exp. Date: <u></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

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

In	N/O-N/A	COS	MAJ	OUT
SUPERVISION				
				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

In	N/O-N/A	COS	MAJ	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) <u>Robert E. Remlinger</u>	Title <u>Owner</u>
Received by (Signature) <u>[Signature]</u>	
Specialist (Print) <u>Dennis Eck</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date: <u></u>	

1. Obtain food safety certification ASAP. and send via email to QUINCY ENV @ countyofplumas.com (2 weeks)