



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: 7/15/23

Facility Name: La Cabana Phone Number 283-3338 PR ID # 143  
Facility Site Address: 1730 E. Main St. City: QUINCY Zip 95971  
Permit #: 22-109 Exp Date: 9/12/23 (exp) Permit Holder: Luis + Celedonia Santos  
Type of Inspection: Routine

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			✓
<b>Food Safety Cert Name:</b> Pending - Revise 60 days. <b>Exp. Date:</b>				
<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 <i>Handwashing sink used</i>			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
✓	7. Proper hot and cold holding temperatures <i>Hot/OK</i>			✓
✓	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 <i>Sanitizing surfaces</i>			

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 <i>Temp 135°F</i>			
<b>LIQUID WASTE DISPOSAL</b>				
✓	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>				
✓	23. No rodents, insects, birds, or animals			

	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)

*Celedonia Santos*

Title

Received by (Signature)

*Celedonia Santos*

Specialist (Print)

*Dennis Eck*

Specialist (Signature)

Re-inspection Date:

*Next Routine*

1. Need food certified manager. Please obtain ASAP. Suggest management/owner to obtain cert, if acq.

## OBSERVATIONS AND CORRECTIVE ACTIONS

7) Some foods in fridg back of kitchen temp @ 42-46°F. Please keep an eye on temperatures to ensure <41°F holding temps. Some foods in ice bath for use during service temp at 62°F - Please ensure ice baths are sufficient to keep food below 41°F. Many foods + containers were found at room temperature and not in refrigeration. If foods are kept above 41°F or below 135°F, please use within 4 hours or discard.

- Eggs found in outside food storage - not refrigerated and at 66°F - Eggs discarded during inspection

26) Food thawing on front counter and rear sink observed -

Please thaw using approved method = 1) Under refrigeration

2) Under running, cold water.

3) Microwave

4) During Cooking Process

30) Food items on floor of walk-in - please store on shelves.

- Please cover items in cold storage.

- Please work on dating items in storage to ensure old food is thrown out.

36) Cleaning supplies should be kept separate/not in close proximity to food items in storage.

45) General cleaning of surfaces are needed, especially near food prep areas (back corner prep area behind microwave)

Received by (Print)

Title

Received by (Signature)

Alfredina Santos

Specialist (Print)

Dennis Erik

Specialist (Signature)

Re-inspection Date:

Next Routine