



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: 9/15/23

Facility Name: <u>La Cabaña</u>	Phone Number: <u>283-3338</u>	PR ID #: <u>143</u>
Facility Site Address: <u>1730 E. Main St.</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>22-109</u>	Exp Date: <u>9/12/23</u> <i>(expired)</i>	Permit Holder: <u>Luis + Celedonia Santos</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>Pending - Expires 60 days</u> Exp. Date				
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>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		

		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>Celedonia Santos</u>	Title
Received by (Signature) <u>Celedonia Santos</u>	
Specialist (Print) <u>Dennis Eick</u>	Specialist (Signature) <u>[Signature]</u>
	Re-inspection Date: <u>Next Routine</u>

1. Need food safety manager. Please obtain ASAP. Suggest management/owner to obtain certification.

OBSERVATIONS AND CORRECTIVE ACTIONS

7) Some foods in fridge 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 near sink observed -

Please thaw using approved method = 1) Under refrigeration

2) Under running, cold water.

3) Microwave

4) During Cooling 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)

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Title

Received by (Signature)

Cledonia Santos

Specialist (Print)

Dennis Eck

Specialist (Signature)

Dennis Eck

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