



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: 9/21/23

Facility Name: <u>Folchi's Outpost</u>	Phone Number <u>836-0820</u>	PR ID # <u>146</u>
Facility Site Address: <u>7358 Hwy 89</u>	City: <u>Graceagle</u>	Zip <u>96103</u>
Permit #: <u>23-112</u>	Exp Date: <u>4/9/24</u>	Permit Holder: <u>Folchi 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: <i>Pending Confirmation of Manager Cert</i>	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 <i>Chilled @ 126.5</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			
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 <i>125°F+</i>			
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)

J. Galvin

Title

Received by (Signature)

Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date:

Next Routine

Facility Name: <u>Falchi's Outpost</u>	FA ID #: <u>112</u>	Pg <u>2</u> of <u>2</u> Date of Inspection: <u>9/2/23</u>
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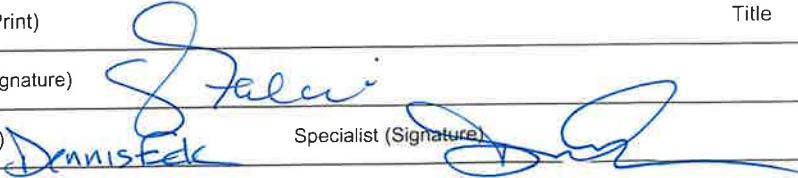
OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Falchi - Manager. - Need to confirm Manager Food Safety Cert. Individual on file for food safety cert was unknown by employee/absentee. Please send to Quincyenv@countyofplumas.com
- 2) Chili temp = 126°F - temp was adjusted during inspection. Please monitor to keep > 135°F.
- 3) Dawn dish soap used for warewashing. Please incorporate a sanitizing soak of 100ppm Chlorine or 200ppm Ammonia Every 4 hrs for food contact surfaces.

Received by (Print)

Title

Received by (Signature)



Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date: Next Routine