



PLUMAS COUNTY
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ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 127 Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

Date of Inspection: 9/26/23

Facility Name: <u>PUSD PORTOLA HIGH SCHOOL</u>	Phone Number <u>832-5581</u>	PR ID # <u>148</u>
Facility Site Address: <u>155 SIXTH AVE</u>	City: <u>Portola</u>	Zip <u>96122</u>
Permit #: <u>23-114</u>	Exp Date: <u>10/1/23</u>	Permit Holder: <u>PUSD</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	CO S	MAJ	OU T
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification X				
Food Safety Cert Name: <u>Justin Rose</u> Exp. Date <u>10/1/23</u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease; reporting, restrictions & exclusions X				
3. No discharge from eyes, nose, and mouth X				
4. Proper eating, tasting, drinking or tobacco use X				
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly X				
6. Adequate handwashing facilities supplied & accessible X				
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures <u>hot & cold</u> X				
8. Time as a public health control; procedures & records X				
9. Proper cooling methods X				
10. Proper cooking time & temperatures X				
11. Proper reheating procedures for hot holding X				
PROTECTION FROM CONTAMINATION				
12. Returned and re-service of food X				
13. Food in good condition, safe and unadulterated X				
14. Food contact surfaces: clean and sanitized <u>sanitized</u> X				

FOOD FROM APPROVED SOURCES		
15. Food obtained from approved source X		
16. Compliance with shell stock tags, condition, display X		
17. Compliance with Gulf Oyster Regulations X		
CONFORMANCE WITH APPROVED PROCEDURES		
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan X		
CONSUMER ADVISORY		
19. Consumer advisory provided for raw or undercooked foods X		
Highly Susceptible Populations		
20. Licensed health care facilities/ public & private schools; prohibited foods not offered X		
WATER/HOT WATER		
21. Hot and cold water available Temp <u>138°F</u> X		
LIQUID WASTE DISPOSAL		
22. Sewage and wastewater properly disposed X		
VERMIN		
23. No rodents, insects, birds, or animals X		

In	N/O-N/A	CO S	MAJ	OU T
SUPERVISION				
24. Person in charge present and performs duties X				
PERSONAL CLEANLINESS				
25. Personal cleanliness and hair restraints X				
GENERAL FOOD SAFETY REQUIREMENTS				
26. Approved thawing methods used, frozen food X				
27. Food separated and protected X				
28. Washing fruits and vegetables X				
29. Toxic substances properly identified, stored, used X				
FOOD STORAGE/ DISPLAY/ SERVICE				
30. Food storage; food storage containers identified <u>-Additional storage suggested in part 30</u> X				
31. Consumer self-service <u>suggested</u> X				
32. Food properly labeled & honestly presented X				
EQUIPMENT/ UTENSILS/ LINENS				
33. Nonfood contact surfaces clean X				
34. Warewashing facilities: installed, maintained, used; test strips <u>>200ppm, 50ppm</u> X				
35. Equipment/ Utensils approved; installed; clean; good repair, capacity X				
36. Equipment, utensils and linens: storage and use X				
37. Vending machines X				
38. Adequate ventilation and lighting; designated areas, use X				

PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices X		
42. Garbage and refuse properly disposed; facilities maintained X		
43. Toilet facilities: properly constructed, supplied, cleaned X		
44. Premises; personal/cleaning items; vermin-proofing X		
PERMANENT FOOD FACILITIES		
45. Floor, walls and ceilings: built, maintained, and clean X		
46. No unapproved private homes/ living or sleeping quarters X		
SIGNS/ REQUIREMENTS		
47. Signs posted; last inspection report available X		
COMPLIANCE & ENFORCEMENT		
48. Plan Review X		
49. Permits Available X		
50. Impoundment X		
51. Permit Suspension X		

Received by (Print) Justin Rose

Title

Received by (Signature) frz

Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date:

Next Routine

1. Please send renewed food safety certification to QUINCY ENV@CountyofPlumas.com when received.

Good Sanitation Practices observed during inspection - thanks!