



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: 10/11/23

Facility Name: <u>MILL CREEK FISH & CHIP</u>	Phone Number: _____	PR ID # <u>29</u>
Facility Site Address: <u>1760 E MAIN ST</u>	City: <u>QUINCY</u>	Zip: <u>95971</u>
Permit #: <u>22-016</u>	Exp Date: <u>11/1/23</u>	Permit Holder: <u>Delores Satterlee</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>Janna Deshazer</u>	Exp. Date <u>1/10/24</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 <u>OK</u>			
✓		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 <u>Sanitized</u>			

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>130°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			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			

39. Thermometers provided and accurate	OUT
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) Jennifer Satterlee

Title Manager

Received by (Signature) [Signature]

Specialist (Print) Dennis Eck

Specialist (Signature) [Signature]

Re-inspection Date:

Next Routine