



PLUMAS COUNTY
pg 1 of 1
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: 10/13/23

Facility Name: <u>PUSD Chester Hwy</u>	Phone Number <u>258-2126</u>	PR ID # <u>433</u>
Facility Site Address: <u>612 FIRST ST</u>	City: <u>CHESTER</u>	Zip <u>96020</u>
Permit #: <u>23-388</u>	Exp Date: <u>6/29/24</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	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
X	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Terry Davis</u> Exp. Date				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X	2. Communicable disease; reporting, restrictions & exclusions			
X	3. No discharge from eyes, nose, and mouth			
X	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
X	5. Hands clean and properly washed; gloves used properly			
X	6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
X	7. Proper hot and cold holding temperatures			
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			
PROTECTION FROM CONTAMINATION				
X	12. Returned and re-service of food			
X	13. Food in good condition, safe and unadulterated			
X	14. Food contact surfaces: clean and sanitized			

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

In	N/O-N/A	COS	MAJ	OUT
SUPERVISION				
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				

PHYSICAL FACILITIES			
X	39. Thermometers provided and accurate		
X	40. Wiping cloths: properly used and stored		
PERMANENT FOOD FACILITIES			
X	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		
SIGNS/ REQUIREMENTS			
X	45. Floor, walls and ceilings: built, maintained, and clean		
X	46. No unapproved private homes/ living or sleeping quarters		
COMPLIANCE & ENFORCEMENT			
X	47. Signs posted; last inspection report available		
X	48. Plan Review		
X	49. Permits Available		
X	50. Impoundment		
X	51. Permit Suspension		

Received by (Print)	<u>Terry Davis</u>	Title
Received by (Signature)	<u>Terry Davis</u>	
Specialist (Print)	<u>Pat Sandos</u>	Specialist (Signature) <u>[Signature]</u>
		Re-inspection Date:

34. OBTAIN HEAT SANITIZ TEST STRIPS TO MONITOR DISHWASHER TEMPERATURE FOR HEAT DISINFECTION.