



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: 10/16/23

Facility Name: <u>Douglas General - Greenview</u>	Phone Number: _____	PR ID # <u>1234</u>
Facility Site Address: <u>322 CREEK</u>	City: <u>Greenview</u>	Zip: <u>95947</u>
Permit #: <u>23-922</u>	Exp Date: <u>6/1/24</u>	Permit Holder: <u>Douglas California 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					
	X	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Now - Pass</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		
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
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SUPERVISION				
		24. Person in charge present and performs duties		OUT
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)

Title

Received by (Signature)

Michelle Jordan

Specialist (Print)

Pat Saunders

Specialist (Signature)

[Signature]

Re-inspection Date: