



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: 10/24/23

Facility Name: <u>PENINSULA MARINE</u>	Phone Number: <u>596-3500</u>	PR ID #: <u>225</u>
Facility Site Address: <u>309 PENINSULA DRIVE</u>	City: <u>LAKE ALHAMBRA</u>	Zip: <u>96137</u>
Permit #: <u>23-192</u>	Exp Date: <u>2/15/24</u>	Permit Holder: <u>RAMESH TAJAN</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>PAMELA CALAN</u>	Exp. Date: <u>11/5/27</u>		
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					
		7. Proper hot and cold holding temperatures			X
	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 <u>120°F</u>
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		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		X
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)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Facility Name: PENINSULA MARKET

FA ID # 225

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Date of Inspection: 10/24/23

OBSERVATIONS AND CORRECTIVE ACTIONS

7. ADJUST REFRIGERATION UNIT IN COFFEE SHOP TO OBTAIN 41°F OR BELOW,
UNIT @ $\approx 50^{\circ}\text{F}$ @ TIME OF INSPECTION - REMOVE PERISHABLES UNTIL HOLDING
TEMP ACHIEVED

45. REPAIR FLOORING IN PREP AREA, DEMO, TILES CRACKING & BROKEN @
TIME OF INSPECTION.

- LONG TERM GOAL: FLOORING TO BE OF COMMERCIAL GRADE, DURABLE, SMOOTH,
EASILY CLEANABLE - CONTACT THIS DEPT PRIOR TO OBTAINING FLOORING TO
CONFIRM ACCEPTABLE IN A COMMERCIAL FACILITY

Received by (Print)

RLA

Title

Received by (Signature)

Specialist (Print)

PAT SANDOZ

Specialist (Signature)

[Signature]

Re-inspection Date: