



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: 12/14/23

Facility Name: <u>BEST WESTERN ROSE QUARTZ</u>	Phone Number: <u>258-2002</u>	PR ID #: <u>80</u>
Facility Site Address: <u>306 MAIN</u>	City: <u>CHESTER</u>	Zip: <u>96020</u>
Permit #: <u>24-022</u>	Exp Date: <u>7/12/24</u>	Permit Holder: <u>GRADIAN FALGOUT</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>KATINA BERTOLD</u> Exp. Date: <u>7/12/24</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				
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	X		
16. Compliance with shell stock tags, condition, display			
X	X		
17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES			
X	X		
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY			
X	X		
19. Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations			
X	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				
				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				

		OUT
39. Thermometers provided and accurate		
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) Merissa Sweeney

Title

Received by (Signature) [Signature]

Specialist (Print) PAT SANDOZ

Specialist (Signature) [Signature]

Re-inspection Date:

- OBTAIN & SUBMIT CURRENT VALID FOOD SAFETY CERTIFICATION PRIOR TO EXPIRATION OF 7/12/24