



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: 12/8/23

Facility Name: <u>LEON and Roy's PIZZAR</u>	Phone Number: _____	PR ID # <u>221</u>
Facility Site Address: <u>231 Main St.</u>	City: <u>QUINCY</u>	Zip: <u>95971</u>
Permit #: <u>23-188</u>	Exp Date: <u>7/26/24</u>	Permit Holder: <u>DEREK + NAOMI VAUGHN</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>DEREK VAUGHN</u> Exp. Date: <u>9/13/26</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				
✓				
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>QUAT</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>141°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				
✓				
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	
✓	39. Thermometers provided and accurate
✓	40. Wiping cloths: properly used and stored
✓	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) Hannah Walmuth Title _____

Received by (Signature) Hannah Walmuth

Specialist (Print) Dennis Eck Specialist (Signature) [Signature]

Re-inspection Date: Next Routine

OBSERVATIONS AND CORRECTIVE ACTIONS

7) Sandwich fridge temp @ $\sim 45^{\circ} - 50^{\circ}\text{F}$ for items inside and in upper trays. - Please adjust to maintain at 41°F or lower. Keep lid close when not in use to keep cool.

Pizza prep Fridge is at 50°F internal. Please have serviced ASAP. Utilize ice baths or other alternatives to keep ^{Potentially} ~~hazardous~~ hazardous food (meats, cheeses, etc) below 41°F .

NOTE (no violation): Consider splash screen at handwashing sink to prevent splashing in vegetable slicing area.

- Water temp is at 141°F , standard is 120°F . Consider turning down to save \$ and prevent scalding.

Thanks!

Great Sanitation by employees observed.

Received by (Print)

Hannah Wolmuth

Title

Received by (Signature)

Hannah Wolmuth

Specialist (Print)

Dennis Eck

Specialist (Signature)

Dennis Eck

Re-inspection Date:

Next Routine