



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: 1/18/24

Facility Name: <u>MOUNTAIN MARKET</u>	City: <u>Parataba</u>	Phone Number: _____	PR ID # <u>Pending</u>
Facility Site Address: <u>196 E. Sierra St</u>	Zip: <u>96122</u>	Type of Inspection: <u>Preopening</u>	
Permit #: <u>Pending</u>	Exp Date: _____	Permit Holder: <u>Sanjeev Kumar</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>SANJEEV KUMAR</u> Exp. Date: <u>5/6/28</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 <u>Cold only</u>				
✓				
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				

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
✓				
15. Food obtained from approved source				
✓				
16. Compliance with shell stock logs, condition, location				
✓				
17. Compliance with Gulf of Mexico regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
✓				
18. Compliance with various specialized process, HACCP Plan				
✓				
19. Consumer advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
✓				
20. Licensed health care facilities/ public & private schools; prohibited food not offered				
WATER/HOT WATER				
✓				
21. Hot and cold water available Temp <u>108.3°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				

In	N/O-N/A	COS	MAJ	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)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

30 days (1st Refusal)

Facility Name:

MOUNTAIN MARKET

FA ID #

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Date of Inspection: 1/18/24

OBSERVATIONS AND CORRECTIVE ACTIONS

21.) Adjust water heater to reach 120°F or above

OK to open contingent on non-prep/prepackaged items ONLY until an inspection by Plumas County Env. Health is conducted for the facility to be approved for food item preparation.

- Facility is approved to operate contingent on concurrent approval by the City of Portola.

Received by (Print)

P. P. Eck

Title

Received by (Signature)

M. Eck

Specialist (Print)

Dennis Eck

Specialist (Signature)

Dennis Eck

Re-inspection Date: 30 days, First Routine