



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: 1/5/24

Facility Name: LEONARD'S MARKET Phone Number: PR ID # 193
Facility Site Address: 88 W. SIERRA AVE City: PORTOLA Zip: 96122
Permit #: 24-160 Exp Date: 2/4/25 Permit Holder: Pamela Morett-Garcia

Type of Inspection: Routine

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	CO S	MAJ	OU T
DEMONSTRATION OF KNOWLEDGE				
✓	1. Demonstration of knowledge; food safety certification			
	Food Safety Cert Name: <i>Pamela Morett-Garcia</i> Exp. Date: <i>2/4/25</i>			
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			

	FOOD FROM APPROVED SOURCES	
✓	15. Food obtained from approved source	
✓	16. Compliance with shell stock tags, condition, display	<i>No shellfish</i>
CONFORMANCE WITH APPROVED PROCEDURES		
✓	17. Compliance with Gulf Oyster Regulations	
✓	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 134°F
	LIQUID WASTE DISPOSAL	
✓	22. Sewage and wastewater properly disposed	
	VERMIN	
✓	23. No rodents, insects, birds, or animals	

In	N/O-N/A	CO S	MAJ	OU T
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			

	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)

Timothy B. B. 1/5/24

Title

SDNE DINEON

Received by (Signature)

Specialist (Print)

Dennis Ecke

Specialist (Signature)

Re-inspection Date:

Next Routine

OBSERVATIONS AND CORRECTIVE ACTIONS

45) Floor in meat dept. currently being repaired in some sections. Tile is being used. Ensure seams are welded + all surfaces are smooth, non-porous, and easily cleanable.

• Meat cutting table is being propped up with wooden blocks - please replace due to porous + non-cleanable nature of wood in a high risk area.

• Walk-in freezer floor in disrepair - long term goal -

33) General cleaning of floors^{+ walls} in food storage areas and walk-in coolers is needed. Suggest a cleaning schedule is implemented.

1) Need food manager cert within 30 days.

(1)

Notes: * Manager received letter from OSHA regarding mold complaints. ^{Excessive} Mold was not ^{generally observed} in food storage areas/ basement during inspection, but is not part of the scope of Blumus City EH. Food Safety evaluation, nor is inspector a mold specialist.

* Suggest temperature logs for ~~refrigeration~~ refrigeration units to maintain below 41°F; or 0°F for freezer units.

Received by (Print)

Kim Webb

1/05/24

Title

STORE DIRECTOR

Received by (Signature)

Specialist (Print)

DANIELE

Specialist (Signature)

DAD

Re-inspection Date:

Next Routine