



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: 12/21/23

Facility Name: <u>LONGBOARD'S BAR &amp; GRILL / Plumas Pines Golf Resort</u>	Phone Number: _____	PR ID # <u>0200</u>
Facility Site Address: <u>402 POLAR VALLEY RD</u>	City: <u>Blairsden</u>	Zip: <u>96103</u>
Permit #: <u>23-167</u>	Exp Date: <u>1/13/24</u>	Permit Holder: <u>Plumas Pines Golf Group</u> <u>D Fare Investments LLC</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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
Food Safety Cert Name: <u>Pending 60 days</u> Exp. Date: _____				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
<b>PROTECTION FROM CONTAMINATION</b>				

<b>FOOD FROM APPROVED SOURCES</b>				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
<b>CONSUMER ADVISORY</b>				
<b>Highly Susceptible Populations</b>				
<b>WATER/HOT WATER</b>				
<b>LIQUID WASTE DISPOSAL</b>				
<b>VERMIN</b>				

In	N/O-N/A	COS	MAJ	OUT
<b>SUPERVISION</b>				
<b>PERSONAL CLEANLINESS</b>				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				
<b>EQUIPMENT/ UTENSILS/ LINENS</b>				

<b>PHYSICAL FACILITIES</b>				
<b>PERMANENT FOOD FACILITIES</b>				
<b>SIGNS/ REQUIREMENTS</b>				
<b>COMPLIANCE &amp; ENFORCEMENT</b>				

Received by (Print) Sharon Finch

Title

Received by (Signature) [Signature]

Specialist (Print) Dennis Eick

Specialist (Signature) [Signature]

Re-inspection Date: Next Routine

## OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Walk-in Fridge in downstairs cles has temp at ~50°F in rear - front temp @ ~44-46°F. Please have the walk-in fridge serviced to ensure 41°F or below. Store perishables and <sup>Potentially</sup> hazardous foods elsewhere or utilize ice for short time periods only to supplement fridge. Fresh should be held at 41°F

Golf Snack bar closed for winter.

- 1) Former Food Manager is no longer working @ establishment. Current Chef is currently working on Cert. Please email to: QUINCYENV@Countyofplumas.com

Received by (Print)

Shaun Finch

Title

Received by (Signature)



Specialist (Print)

Dennis Eck

Specialist (Signature)



Re-inspection Date:

Next Routine