



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: 3/12/24

Facility Name: <u>POSD QUINCY HIGH CAFETERIA</u>	Phone Number: _____	PR ID # <u>150</u>
Facility Site Address: <u>6 QUINCY JUNCTION RD</u>	City: <u>QUINCY</u>	Zip: <u>95971</u>
Permit #: <u>24-117</u>	Exp Date: <u>2/1/25</u>	Permit Holder: <u>POSD</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>Kasia McPherson</u> Exp. Date: <u>2/25/28</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				
✓				
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>Sanitized</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>120°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				
PERMANENT FOOD 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				
SIGNS/ REQUIREMENTS				
✓				
45. Floor, walls and ceilings: built, maintained, and clean				
✓				
46. No unapproved private homes/ living or sleeping quarters				
COMPLIANCE & ENFORCEMENT				
✓				
47. Signs posted; last inspection report available				
✓				
48. Plan Review				
✓				
49. Permits Available				
✓				
50. Impoundment				
✓				
51. Permit Suspension				

Received by (Print) Kasia McPherson

Title

Received by (Signature) [Signature]Specialist (Print) Dennis EckSpecialist (Signature) [Signature]

Re-inspection Date:

Next Routine

OBSERVATIONS AND CORRECTIVE ACTIONS

- 7.) Freezer nearest to dining area in corner has items at top shelves ~20°F. Standard is 0°F for freezer items. Please adjust/repair/replace to maintain 0°F
- 41) All threaded bibs should be equipped with backflow prevention devices/Vacuum Breaker. - Hand wash sink in back has threaded faucet.

Note - New Food Safety Certified Manager is Kasie Matherson

~ Good Sanitation practices observed
thanks!

Received by (Print)

Kasie Matherson

Title

Received by (Signature)



Specialist (Print)

Dennis Eck

Specialist (Signature)



Re-inspection Date:

Next Routine