



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>LA CABANA</u> | Phone Number: <u>283-3338</u> | PR ID #: <u>143</u> |
| Facility Site Address: <u>1730 E. MAIN ST</u> | City: <u>QUINCY</u> | Zip: <u>95971</u> |
| Permit #: <u>23-109</u> | Exp Date: <u>9/12/24</u> | Permit Holder: <u>Luis + Caledonia Santos</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>Bonnie Hannan</u> Exp. Date: <u>1/27/28</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 | | | | |

| In | N/O-N/A | COS | MAJ | OUT |
|---|---------|-----|-----|-----|
| 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>55°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 |
|---|---------|-----|-----|-----|
| 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)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

3 months

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6) Cold water at handwashing sink → Owner relit hot water heater
- COS -
- 7) Cheese on cook line temp = 55°F; Chile Rellenos at 60°F;
Salsa at waitress station at 56°F. Sausage at back counter = 65°F
All foods not to be used or thrown out after 4 hours should
be held at below 41°F or above 135°F.
- 9) - Cooling foods → foods to be cooled should reach
a temp of above 135°F to 70°F within
2 hours. then from 70°F to below 41°F
within 4 hours.
- 21) No hot water → Pilot light was relit on Hot water heater.
- COS -
- 26) Foods observed thawing in buckets or sink. Please
thaw in cold, running water, in refrigeration, or in microwaves,
or directly cooked. - COS -
- 27) Tray of breaded pork observed uncovered + adjacent to mop
bucket.
• Trays of food in walk-in freezer are stored in bins/trays on
floor → Please elevate at least 6" inches from floor.
• Multiple items in refrigeration and freezer not covered.
Cover all held items in refrigeration.
- 32) No labels/dates are on items stored → implement Dating/label system.
- 45) Flooring below dishwasher in disrepair - please repair in near future.
- general site cleaning in kitchen is needed.

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