



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: LA CABANA Phone Number 283-3358 PR ID # 143
Facility Site Address: 1730 E. MAIN ST City: QUINCY Zip 95971
Permit #: 73-109 Exp Date: 9/12/24 Permit Holder: Luis & Caledonia Santos 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: Bonnie Hannan Exp. Date 1/27/28			
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	cos MAJ OUT
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 55°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				

39. Thermometers provided and accurate	OUT
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)

Caledonia Santos

Specialist (Print)

Dennis Fox

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 microwave,
or directly cooked. - COS -

27) Trays 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~~ 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.

Received by (Print)

Title

Received by (Signature)

Dedraha Santos

Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date:

3 months