



PLUMAS COUNTY

pg 1 of 2

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: 6/18/24

Facility Name: <u>GRAEAGLE FROSTEE</u>	Phone Number: <u>836-4811</u>	PR ID #: <u>144</u>
Facility Site Address: <u>7717 Hwy 89</u>	City: <u>Greenville</u>	Zip: <u>96103</u>
Permit #: <u>24-110</u>	Exp Date: <u>3/28/25</u>	Permit Holder: <u>LARRY LEE</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>Larry Lee</u>		Exp. Date: <u>4/20/25</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>134°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
	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) Larry Lee

Title OWNER

Received by (Signature) Larry Lee

Specialist (Print) Dennis Eck

Specialist (Signature) [Signature]

Re-inspection Date:

30 days

Facility Name:

Gonzalez Froster

FA ID # 110

Pg 2 of 2

Date of Inspection:

6/18/24

OBSERVATIONS AND CORRECTIVE ACTIONS

1) Please have everyone that handles food obtain a California Food Handler's Card within 30 days.

All new hires should also obtain food handlers within 30 days of hire date.

7) Items in walk-in were at $\sim 42-46^{\circ}\text{F}$. Please adjust and monitor to maintain at 41°F or below.

14) Dishwasher was not ~~registering~~ dispensing sanitizer during final rinse. Please have service ~~so~~ concentration ~~applied~~ applied to dishes during final rinse reaches 50ppm minimum. Use sanitizer final dip at either: *100ppm Quat or *200ppm Ammonia.

+ Air dry until dishwasher is fixed.

45) Please perform general cleaning behind equipment, on adjacent walls, and floors due to accumulation of grease/grime observed.

Install non-porous, easily cleanable surfaces at wooden prep areas and areas near cooking/preparation of food.

Received by (Print)

Landy Lee

Title

Received by (Signature)

JFL

Specialist (Print)

Dennis Fick

Specialist (Signature)



Re-inspection Date:

30 days