



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: 6/18/24

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

In	N/O-N/A	CO S	MAJ	OU T
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 134°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			

In	N/O-N/A	CO S	MAJ	OU T
✓	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)
Re-inspection Date: 30 days

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.

2) Items in walk-in were at ~ 42-46°F. Please adjust and monitor to maintain at 41°F or below.

3) Dishwasher was not ~~adjusting~~ dispensing sanitizer during final rinse. Please have Servco check concentration applied to dishes during final rinse reaches 50ppm minimum. Use sanitizer final dip at either:
*100ppm Chlorine or
*200ppm Ammonia.
+ Air dry until dishwasher is fixed.

4) 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)

Larry Lee

Title

Received by (Signature)

JL

Specialist (Print)

Dennis Fick

Specialist (Signature)

Re-inspection Date:

30 days