



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: 4/5/24

Facility Name: <u>SIERRA SNAKESHOW</u>	Phone Number: _____	PR ID #: <u>87</u>
Facility Site Address: <u>180 BONTA ST</u>	City: <u>BLAIRSDEN</u>	Zip: <u>96122</u>
Permit #: <u>24-056</u>	Exp Date: <u>4/22/24</u>	Permit Holder: <u>Andrea Tarantino / Chris Rutack</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				
	<input checked="" type="checkbox"/>			
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Pending - 30 days -</u> Exp. Date _____				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
	<input checked="" type="checkbox"/>			
2. Communicable disease; reporting, restrictions & exclusions				
	<input checked="" type="checkbox"/>			
3. No discharge from eyes, nose, and mouth				
	<input checked="" type="checkbox"/>			
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
	<input checked="" type="checkbox"/>			
5. Hands clean and properly washed; gloves used properly				
	<input checked="" type="checkbox"/>			
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
	<input checked="" type="checkbox"/>			
7. Proper hot and cold holding temperatures				
	<input checked="" type="checkbox"/>			
8. Time as a public health control; procedures & records				
	<input checked="" type="checkbox"/>			
9. Proper cooling methods				
	<input checked="" type="checkbox"/>			
10. Proper cooking time & temperatures				
	<input checked="" type="checkbox"/>			
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
	<input checked="" type="checkbox"/>			
12. Returned and re-service of food				
	<input checked="" type="checkbox"/>			
13. Food in good condition, safe and unadulterated				
	<input checked="" type="checkbox"/>			
14. Food contact surfaces: clean and sanitized <u>Quat</u>				

FOOD FROM APPROVED SOURCES	
<input checked="" type="checkbox"/>	15. Food obtained from approved source
<input checked="" type="checkbox"/>	16. Compliance with shell stock tags, condition, display
<input checked="" type="checkbox"/>	17. Compliance with Gulf Oyster Regulations
CONFORMANCE WITH APPROVED PROCEDURES	
<input checked="" type="checkbox"/>	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
CONSUMER ADVISORY	
<input checked="" type="checkbox"/>	19. Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations	
<input checked="" type="checkbox"/>	20. Licensed health care facilities/ public & private schools; prohibited foods not offered
WATER/HOT WATER	
<input checked="" type="checkbox"/>	21. Hot and cold water available Temp _____
LIQUID WASTE DISPOSAL	
<input checked="" type="checkbox"/>	22. Sewage and wastewater properly disposed
VERMIN	
<input checked="" type="checkbox"/>	23. No rodents, insects, birds, or animals

In	N/O-N/A	COS	MAJ	OUT
SUPERVISION				
	<input checked="" type="checkbox"/>			
24. Person in charge present and performs duties				
PERSONAL CLEANLINESS				
	<input checked="" type="checkbox"/>			
25. Personal cleanliness and hair restraints				
GENERAL FOOD SAFETY REQUIREMENTS				
	<input checked="" type="checkbox"/>			
26. Approved thawing methods used; frozen food				
	<input checked="" type="checkbox"/>			
27. Food separated and protected				
	<input checked="" type="checkbox"/>			
28. Washing fruits and vegetables				
	<input checked="" type="checkbox"/>			
29. Toxic substances properly identified, stored, used				
FOOD STORAGE/ DISPLAY/ SERVICE				
	<input checked="" type="checkbox"/>			
30. Food storage; food storage containers identified				
	<input checked="" type="checkbox"/>			
31. Consumer self-service				
	<input checked="" type="checkbox"/>			
32. Food properly labeled & honestly presented				
EQUIPMENT/ UTENSILS/ LINENS				
	<input checked="" type="checkbox"/>			
33. Nonfood contact surfaces clean				
	<input checked="" type="checkbox"/>			
34. Warewashing facilities: installed, maintained, used; test strips				
	<input checked="" type="checkbox"/>			
35. Equipment/ Utensils approved; installed; clean; good repair, capacity				
	<input checked="" type="checkbox"/>			
36. Equipment, utensils and linens: storage and use				
	<input checked="" type="checkbox"/>			
37. Vending machines				
	<input checked="" type="checkbox"/>			
38. Adequate ventilation and lighting; designated areas, use				

	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) Chris Rutack Title Chef / OWNER

Received by (Signature) _____

Specialist (Print) Dennis Eck

Specialist (Signature) _____

Re-inspection Date: Next Routine

7.) Items in downstairs fridge 43-46°F. Adjust to maintain <41°F
14.) Dishwasher not registering sanitizer - Please have service to have Soppm sanitizing step.