



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: 4/21/24

Facility Name: <u>Portola Frost</u>	Phone Number _____	PR ID # <u>240</u>
Facility Site Address: <u>281 W. Sierra</u>	City: <u>Portola</u>	Zip <u>96122</u>
Permit #: <u>Exped</u>	Exp Date: <u>4/21/24</u>	Permit Holder: <u>Manpreet Kahlon</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	CO S	MAJ	OUT T
DEMONSTRATION OF KNOWLEDGE				
	1. Demonstration of knowledge; food safety certification			✓
Food Safety Cert Name: <u>Need Food Cart Manager 30days</u> Exp. Date				
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 N/A 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 <u>120°F</u>
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	OUT 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				

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) Arisbeth Silva
Received by (Signature) Arisbeth Silva
Specialist (Print) Dennis Eck Specialist (Signature) J. O.

Title

Re-inspection Date: Next Routine

OBSERVATIONS AND CORRECTIVE ACTIONS

1) Food certification on file is manager cert used for Mountain Market - ~~Food~~ certification is only good for one facility. Please obtain food manager certification within 30 days. Obtain food handlers cards for employees within 30 days.

5) + 6) - Soap not available for front counter sink. Towels not available in rear handwash area, soap not available in bathroom. -COS -

7) Need vacuum breaker on coldspigot at utility sink.

14) Milkshake machine in front needs to be cleaned/sanitized at least every 4 hours. Residue observed on machine at time of inspection. -Corrected on site -

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Title

Received by (Signature)

Arisbeth Silva

Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date:

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