



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: 6/14/24

Facility Name: <u>Plumas River Resort Store</u>	Phone Number: <u>259-4343</u>	PR ID #: <u>233</u>
Facility Site Address: <u>3000 West Avenue Dr</u>	City: <u>Canyon Dam</u>	Zip: <u>95922</u>
Permit #: <u>24-200</u>	Exp Date: <u>6/1/25</u>	Permit Holder: <u>Glenn Leck</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					
	X	1. Demonstration of knowledge; food safety certification			
		Food Safety Cert Name: <u>Non-Pres</u>	Exp. Date		
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
X		2. Communicable disease; reporting, restrictions & exclusions			
X		3. No discharge from eyes, nose, and mouth			
X		4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
X		5. Hands clean and properly washed; gloves used properly			
X		6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
X		7. Proper hot and cold holding temperatures			
	X	8. Time as a public health control; procedures & records			
	X	9. Proper cooling methods			
	X	10. Proper cooking time & temperatures			
	X	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
X		12. Returned and re-service of food			
X		13. Food in good condition, safe and unadulterated			
X		14. Food contact surfaces: clean and sanitized			

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

		SUPERVISION	OUT
		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	

		PHYSICAL FACILITIES	OUT
		39. Thermometers provided and accurate	
		40. Wiping cloths: properly used and stored	
		PERMANENT FOOD 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	
		SIGNS/ REQUIREMENTS	
		45. Floor, walls and ceilings: built, maintained, and clean	
		46. No unapproved private homes/ living or sleeping quarters	
		COMPLIANCE & ENFORCEMENT	
		47. Signs posted; last inspection report available	
		48. Plan Review	
		49. Permits Available	
		50. Impoundment	
		51. Permit Suspension	

Received by (Print) Christy L. Pine

Title

Received by (Signature) Christy L. Pine

Specialist (Print) Pat Sawyers

Specialist (Signature) [Signature]

Re-inspection Date: