



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: 5/28/24

Facility Name: LONGBOARDS BAR+GRILL/PLUMAS PINES GOLF RESORT	Phone Number: _____	PR ID # 0200
Facility Site Address: 402 DOPLAR VALLEY RD	City: BLAIRSDEN	Zip: 96103
Permit #: 24-167	Exp Date: Expired	Permit Holder: D Fore Investments LLC
		Type of Inspection: Routine

See reverse side for the code sections and general requirements that correspond to each violation listed below

In	N/O-N/A	CO S	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
✓	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: New Manager - Pending Cert Via Email. 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 - 4 hr max			
✓	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 20ppm Quat			
FOOD FROM APPROVED SOURCES				
✓	15. Food obtained from approved source			
✓	16. Compliance with shell stock tags, condition, display no oysters at this time			
✓	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 120°F multiple outlets			
LIQUID WASTE DISPOSAL				
✓	22. Sewage and wastewater properly disposed			
VERMIN				
✓	23. No rodents, insects, birds, or animals			
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			
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)

JASON OWENS

Title

DIRECTOR of EPH

Received by (Signature)

Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date:

Next Routine

Good sanitation @ time of inspection.
Email cert to me or quincyenv@countyofplumas.com

- MFF currently being wrapped