



## 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: 5/23/24

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

Inspection for both Longboards + Pro Shop Snack bar/kafe.

In	N/O-N/A	COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>				
1. Demonstration of knowledge; food safety certification <span style="background-color: #cccccc;">MAJ</span>				
Food Safety Cert Name: <u>New Manager - Pending Cert Via Email.</u> Exp. Date: _____				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
2. Communicable disease; reporting, restrictions & exclusions				
3. No discharge from eyes, nose, and mouth				
4. Proper eating, tasting, drinking or tobacco use <span style="background-color: #cccccc;">MAJ</span>				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
5. Hands clean and properly washed; gloves used properly				
6. Adequate handwashing facilities supplied & accessible				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
7. Proper hot and cold holding temperatures				
8. Time as a public health control; procedures & records <u>-4 hr max</u>				
9. Proper cooling methods				
10. Proper cooking time & temperatures				
11. Proper reheating procedures for hot holding				
<b>PROTECTION FROM CONTAMINATION</b>				
12. Returned and re-service of food <span style="background-color: #cccccc;">MAJ</span>				
13. Food in good condition, safe and unadulterated				
14. Food contact surfaces: clean and sanitized <u>20ppm in Quat</u>				
In	N/O-N/A	COS	MAJ	OUT

FOOD FROM APPROVED SOURCES			
15. Food obtained from approved source			
16. Compliance with shell stock tags, condition, display <u>no oysters at this time</u>			
17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>			
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>CONSUMER ADVISORY</b>			
19. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>			
20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>			
21. Hot and cold water available <u>Temp 120°F multiple areas</u>			
<b>LIQUID WASTE DISPOSAL</b>			
22. Sewage and wastewater properly disposed			
<b>VERMIN</b>			
23. No rodents, insects, birds, or animals <span style="background-color: #cccccc;">MAJ</span>			

In	N/O-N/A	COS	MAJ	OUT
<b>SUPERVISION</b>				
24. Person in charge present and performs duties				
<b>PERSONAL CLEANLINESS</b>				
25. Personal cleanliness and hair restraints				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
26. Approved thawing methods used, frozen food				
27. Food separated and protected				
28. Washing fruits and vegetables				
29. Toxic substances properly identified, stored, used				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				
30. Food storage; food storage containers identified				
31. Consumer self-service				
32. Food properly labeled & honestly presented				
<b>EQUIPMENT/ UTENSILS/ LINENS</b>				
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	OUT			
40. Wiping cloths: properly used and stored				
<b>PHYSICAL FACILITIES</b>				
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				
<b>PERMANENT FOOD FACILITIES</b>				
45. Floor, walls and ceilings: built, maintained, and clean				
46. No unapproved private homes/ living or sleeping quarters				
<b>SIGNS/ REQUIREMENTS</b>				
47. Signs posted; last inspection report available				
<b>COMPLIANCE &amp; ENFORCEMENT</b>				
48. Plan Review				
49. Permits Available				
50. Impoundment				
51. Permit Suspension				

Received by (Print)	<u>JASON OWENS</u>	Title	<u>Director of Ops</u>
Received by (Signature)	<u>J</u>		
Specialist (Print)	<u>Dennis Eck</u>	Specialist (Signature)	<u>J</u>
		Re-inspection Date: <u>Next Rastur's</u>	

Good sanitation @ time of inspection.  
Email cert to me or [QuincyENVR.ca/countyofplumas.com](http://QuincyENVR.ca/countyofplumas.com) - MFF currently being wrapped