



PLUMAS COUNTY  
ENVIRONMENTAL HEALTH DIVISION  
**FOOD SAFETY EVALUATION REPORT**  
270 County Hospital Rd., Ste 127 Quincy, CA 95971  
Phone: (530) 283-6355 FAX (530) 283-6241

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Date of Inspection: 7/31/24

Facility Name: CAMP LIAHONA Phone Number \_\_\_\_\_  
Facility Site Address: LOWER BUCK RIVER 34 Zip 95971 PR ID # 94  
Permit #: 23-063 Exp Date: 6/16/24 Permit Holder: CHURCH OF JC of Latter-day Saints  
*Expired, Exempt?*

Type of Inspection:  
Routine

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

**FACILITY INSPECTION ONLY**

In	N/O-N/A	COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>				
	✓ 1. Demonstration of knowledge: food safety certification			
<b>Food Safety Cert Name: <u>Non operational inspection</u> Exp. Date</b>				
<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			
<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			
	✓ 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			
	✓ 13. Food in good condition, safe and unadulterated			
	✓ 14. Food contact surfaces: clean and sanitized <u>chlorine used</u>			

In	N/O/N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
	✓ 15. Food obtained from approved source				
	✓ 16. Compliance with shell stock tags, condition, display				
	✓ 17. Compliance with Gulf Oyster Regulations				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
	✓ 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
	✓ SB 13 83 Food Diversion Program				
<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				
	Temp <u>130°F</u>				
<b>LIQUID WASTE DISPOSAL</b>					
	✓ 22. Sewage and wastewater properly disposed				
<b>VERMIN</b>					
	✓ 23. No rodents, insects, birds, or animals				

SUPERVISION		OUT
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		

OUT	
39. Thermometers provided and accurate	
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) Robert Nielsen  
Received by (Signature) Robert Nielsen  
Specialist (Print) Dawn Eck Specialist (Signature) Dawn Eck

Title

Re-inspection Date:

7) Freezer found at 25°F (near door). Please adjust/service to maintain 0°F  
44) Please replace sweep on rear door of kitchen.