



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: 4/17/24

Facility Name: <u>GRANDMA JANE'S PLACE</u>	Phone Number: <u>95971</u>	PR ID #: <u>1203</u>
Facility Site Address: <u>446 MAIN ST</u>	City: <u>QUINCY</u>	Zip: <u>95971</u>
Permit #: <u>24-143</u>	Exp Date: <u>2/19/25</u>	Permit Holder: <u>Kimberly Brandan</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				
	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Taylor Curran</u> Exp. Date: <u>2/19/25</u>				
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			

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			
✓	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES				
✓	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
SB 13 83 Food Diversion Program				
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	COS	MAJ	OUT
SUPERVISION				
	24. Person in charge present and performs duties			OUT
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			

In	N/O-N/A	COS	MAJ	OUT
	39. Thermometers provided and accurate			OUT
	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) Kim Brandon

Title

Received by (Signature) Kim Brandon

Specialist (Print) Dennis Edg

Specialist (Signature) [Signature]

Re-inspection Date: Next Routine

7). Fridge in front prep area found at 50-52°F. Please have serviced/adjust to maintain 41°F or below. Move potentially hazardous foods/dairy in the meantime. Start a temp log to monitor status of the fridge condition.