



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: 5/17/24

Facility Name: <u>THE KNOCK</u>	Phone Number _____	PR ID # <u>178</u>
Facility Site Address: <u>437 MAIN ST</u>	City: <u>QUINCY</u>	Zip <u>95971</u>
Permit #: <u>23-145</u>	Exp Date: <u>9/26/24</u>	Permit Holder: <u>KRISTIN BAUER</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	CO S	MAJ	OU T
<b>DEMONSTRATION OF KNOWLEDGE</b>				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Kristin Bauer</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				
<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 <u>Hot + Cold</u>				
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>soap &amp; water</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			
<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>120°F</u>			
<b>LIQUID WASTE DISPOSAL</b>			
22. Sewage and wastewater properly disposed			
<b>VERMIN</b>			
23. No rodents, insects, birds, or animals			

In	N/O-N/A	CO S	MAJ	OU T
<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	OUT
<b>PHYSICAL FACILITIES</b>	
41. Plumbing: proper backflow devices	OUT
42. Garbage and refuse properly disposed; facilities maintained	OUT
43. Toilet facilities: properly constructed, supplied, cleaned	OUT
44. Premises; personal/cleaning items; vermin-proofing	OUT
<b>PERMANENT FOOD FACILITIES</b>	
45. Floor, walls and ceilings: built, maintained, and clean	OUT
46. No unapproved private homes/ living or sleeping quarters	OUT
<b>SIGNS/ REQUIREMENTS</b>	
47. Signs posted; last inspection report available	OUT
<b>COMPLIANCE &amp; ENFORCEMENT</b>	
48. Plan Review	OUT
49. Permits Available	OUT
50. Impoundment	OUT
51. Permit Suspension	OUT

Received by (Print) Ronnie Fitzpatrick

Title

Received by (Signature) Ronnie Fitzpatrick

Specialist (Print) Dennis Eck

Specialist (Signature) Dennis Eck

Re-inspection Date:

Next Routine

*Good Sanitation observed during inspection*

*-Thanks!*