



PLUMAS COUNTY
pg 1 of 2
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: 5/24/24

Facility Name: <u>LAKESHORE RESORT (BUCKS LAKE)</u>	Phone Number <u>281-28455</u>	PR ID # <u>184</u>
Facility Site Address: <u>10001 BUCKS LAKE RD</u>	City: <u>Quincy</u>	Zip <u>95971</u>
Permit #: <u>23-151 Food</u>	Exp Date: <u>6/1/24</u>	Permit Holder: <u>Dewitt Henderson</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
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification 				
Food Safety Cert Name: <u>Michael Caulfield</u> Exp. Date <u>5/18/27</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 				

FOOD FROM APPROVED SOURCES		CO S	MAJ	OUT
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 				
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> <u>Boil Kitchen</u>				
LIQUID WASTE DISPOSAL				
22. Sewage and wastewater properly disposed 				
VERMIN				
23. No rodents, insects, birds, or animals 				

In	N/O-N/A	CO S	MAJ	OUT
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 				

OUT	
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)	<u>Jason Sternest</u>	Title
Received by (Signature)	<u> </u>	
Specialist (Print)	<u>Dennis Fick</u>	Specialist (Signature)
		Re-inspection Date: <u>Next Routine</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

7) Nacho cheese is not holding at ~125°F. Adjusted on site to increase temp to 135°F or above - Corrected on site -

27) Sandwich fridge + assembly of hamburgers was observed occurring outside near grill. Please bring grilled meats indoors for assembly → No prep, slicing, assembly etc. is permissible outdoors.

44) No door is present at kitchen area to outdoors due to renovations. Please have a fly screen at door ASAP to prevent insects/vermin from entering food prep area.

• Screen on window in upstairs pantry is bent and creates opening for vermin to enter - please have replaced / sealed.

~~1077 butts over~~

Received by (Print)

Jason Sternth

Title

Received by (Signature)



Specialist (Print)



Specialist (Signature)

Re-inspection Date:

Next Routine