



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: 5/24/24

Facility Name: <u>HASKINS VALLEY STORE</u>	Phone Number _____	PR ID # <u>190</u>
Facility Site Address: <u>16788 Bucks Lake Rd</u>	City: <u>Quincy (Bucks Lake)</u>	Zip <u>95971</u>
Permit #: <u>24-157</u>	Exp Date: <u>12/16/24</u>	Permit Holder: <u>Kenneth + Dixie Nelson</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>Debbie Knipe</u> Exp. Date <u>6/4/26</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 <u>Rust Tubs</u> 				

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 		
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	CO S	MAJ	OU T
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 				

PHYSICAL FACILITIES		
39. Thermometers provided and accurate 		
40. Wiping cloths: properly used and stored 		
PERMANENT FOOD 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 		
SIGNS/ REQUIREMENTS		
45. Floor, walls and ceilings: built, maintained, and clean 		
46. No unapproved private homes/ living or sleeping quarters 		
COMPLIANCE & ENFORCEMENT		
47. Signs posted; last inspection report available 		
48. Plan Review 		
49. Permits Available 		
50. Impoundment 		
51. Permit Suspension 		

Received by (Print)

Title

Received by (Signature)

Dixie Nelson

Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date:

Next Routine