



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: 11/7/24

Facility Name: <u>THE DRUNK BRUSH</u>	Phone Number	PR ID # <u>124</u>
Facility Site Address: <u>438 Main St</u>	City: <u>QUINCY</u>	Zip <u>95971</u>
Permit #: <u>Expired?</u>	Exp Date: <u> </u>	Permit Holder: <u>Richards Jacobus</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 <input checked="" type="checkbox"/>				
Food Safety Cert Name: <u> </u> Exp. Date <u> </u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
2. Communicable disease; reporting, restrictions & exclusions <input checked="" type="checkbox"/>				
3. No discharge from eyes, nose, and mouth <input checked="" type="checkbox"/>				
4. Proper eating, tasting, drinking or tobacco use <input checked="" type="checkbox"/>				
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly <input checked="" type="checkbox"/>				
6. Adequate handwashing facilities supplied & accessible <input checked="" type="checkbox"/>				
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures <u>No Penalties</u> <input checked="" type="checkbox"/>				
8. Time as a public health control; procedures & records <input checked="" type="checkbox"/>				
9. Proper cooling methods <input checked="" type="checkbox"/>				
10. Proper cooking time & temperatures <input checked="" type="checkbox"/>				
11. Proper reheating procedures for hot holding <input checked="" type="checkbox"/>				
PROTECTION FROM CONTAMINATION				
12. Returned and re-service of food <input checked="" type="checkbox"/>				
13. Food in good condition, safe and unadulterated <input checked="" type="checkbox"/>				
14. Food contact surfaces: clean and sanitized <u>Stainless</u> <input checked="" type="checkbox"/>				

In	N/O/N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
CONFORMANCE WITH APPROVED PROCEDURES					
15. Food obtained from approved source <input checked="" type="checkbox"/>					
16. Compliance with shell stock tags, condition, display <input checked="" type="checkbox"/>					
17. Compliance with Gulf Oyster Regulations <input checked="" type="checkbox"/>					
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan <input checked="" type="checkbox"/>					
SB 13 83 Food Diversion Program <input checked="" type="checkbox"/>					
CONSUMER ADVISORY					
19. Consumer advisory provided for raw or undercooked foods <input checked="" type="checkbox"/>					
Highly Susceptible Populations					
20. Licensed health care facilities/ public & private schools; prohibited foods not offered <input checked="" type="checkbox"/>					
WATER/HOT WATER					
21. Hot and cold water available Temp <u>109.5</u> <input checked="" type="checkbox"/>					
LIQUID WASTE DISPOSAL					
22. Sewage and wastewater properly disposed <input checked="" type="checkbox"/>					
VERMIN					
23. No rodents, insects, birds, or animals <input checked="" type="checkbox"/>					

SUPERVISION		OUT
24. Person in charge present and performs duties		<input checked="" type="checkbox"/>
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		<input checked="" type="checkbox"/>
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		<input checked="" type="checkbox"/>
27. Food separated and protected		<input checked="" type="checkbox"/>
28. Washing fruits and vegetables		<input checked="" type="checkbox"/>
29. Toxic substances properly identified, stored, used		<input checked="" type="checkbox"/>
FOOD STORAGE/ DISPLAY/ SERVICE		
30. Food storage; food storage containers identified		<input checked="" type="checkbox"/>
31. Consumer self-service		<input checked="" type="checkbox"/>
32. Food properly labeled & honestly presented		<input checked="" type="checkbox"/>
EQUIPMENT/ UTENSILS/ LINENS		
33. Nonfood contact surfaces clean		<input checked="" type="checkbox"/>
34. Warewashing facilities: installed, maintained, used; test strips		<input checked="" type="checkbox"/>
35. Equipment/ Utensils approved; installed; clean; good repair, capacity		<input checked="" type="checkbox"/>
36. Equipment, utensils and linens: storage and use		<input checked="" type="checkbox"/>
37. Vending machines		<input checked="" type="checkbox"/>
38. Adequate ventilation and lighting; designated areas, use		<input checked="" type="checkbox"/>

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

Received by (Print)

Title

Received by (Signature)

WC Jacobus

Specialist (Print)

Dennis Eick

Specialist (Signature)

Re-inspection Date:

Next Routine

Facility Name:

The Drunk Brush

FAID # 91

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Date of Inspection: 11/7/24

OBSERVATIONS AND CORRECTIVE ACTIONS

1) Last manager cert on file expired 1/29/24 - including - permit
Please have manager cert within 30 days.
Send to quincyenv@countyofplumas.com

2) Hot water temp @ 109.5°F. Please adjust to reach 120°F +

3) Install vacuum breaker on threaded faucet in bathroom/utility sink.

Received by (Print)

Received by (Signature)

Specialist (Print)

WC Robbins

Specialist (Signature)

Title

Re-inspection Date:

Next Routine