



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: 12/6/24

Facility Name: DRAGON FLY CAFE Phone Number: PR ID # 2229
Facility Site Address: 461 MAIN ST City: QUINCY Zip: 95971
Permit #: Pending Exp Date: Permit Holder: Plumas Crisis Intervention - Resource Center
Type of Inspection: Preopening

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: Kristen Quade Exp. Date 7/16/28				
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 <i>Stop ppm Chlorine</i>			

In	N/ON/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				
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 120°F				
LIQUID WASTE DISPOSAL					
✓	22. Sewage and wastewater properly disposed				
VERMIN					
✓	23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
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	

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) *Kate Rehmeyer*

Title *CD*

Received by (Signature) *[Signature]*

Specialist (Print) *Dennis Ede*

Specialist (Signature) *[Signature]*

Re-inspection Date:

Prior to full service

OBSERVATIONS AND CORRECTIVE ACTIONS

31) Drain board on 3-compartment sink should be installed.

- Contractor will create one to comply w/regulation.

35) Grease cups should be installed on hood -

Contractor indicated it has been ~~ordered~~ ordered.

• Bibs on hood should be shatter proof.

6) Make sure hand soap + disposable towels are at each hand washing sink.

47) Post "employees must wash hands" signage in bathroom

→ Please contact office for another inspection to check additional
fridge temps + equipment before opening for full service.

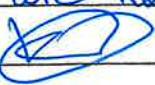
- Permitted to open for sparkle -

Received by (Print)

Kate Rohmeyer

Title ED.

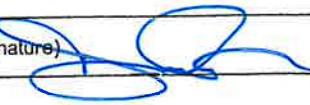
Received by (Signature)



Specialist (Print)

Dennis Fick

Specialist (Signature)



Re-inspection Date

Prior to full opening