



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: 12/13/24

Facility Name: <u>THE LOADED TATER SHACK</u>	Phone Number	PR ID # <u>2220</u>
Facility Site Address: <u>2115 E. Main</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>Pending</u>	Exp Date:	Permit Holder: <u>Dale Reed Jr.</u>
		Type of Inspection: <u>Preopening</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
<b>DEMONSTRATION OF KNOWLEDGE</b>					
✓					
1. Demonstration of knowledge; food safety certification					
Food Safety Cert Name: <u>Dale Reed</u> Exp. Date <u>9/23/29</u>					
<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					
✓					
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>Blank</u>					

In	N/O	N/A	COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>					
✓					
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					
✓					
SB 13 83 Food Diversion Program					
<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> <u>45°F</u> <u>Quincy</u>					
<b>LIQUID WASTE DISPOSAL</b>					
✓					
22. Sewage and wastewater properly disposed					
<b>VERMIN</b>					
✓					
23. No rodents, insects, birds, or animals					

<b>SUPERVISION</b>		OUT
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		
<b>PHYSICAL FACILITIES</b>		
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		
<b>PERMANENT FOOD FACILITIES</b>		
45. Floor, walls and ceilings: built, maintained, and clean		✓
46. No unapproved private homes/ living or sleeping quarters		
<b>SIGNS/ REQUIREMENTS</b>		
47. Signs posted; last inspection report available		✓
<b>COMPLIANCE &amp; ENFORCEMENT</b>		
48. Plan Review		
49. Permits Available		
50. Impoundment		
51. Permit Suspension		

Received by (Print) <u>Dale Reed</u>	Title
Received by (Signature) <u>[Signature]</u>	
Specialist (Print) <u>Dennis Fick</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date: <u>1st Re-inspection</u> <u>30 days</u>	

47) Please post

Facility Name:

THE LOADED TATER SHACK

FA ID # 1352

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OBSERVATIONS AND CORRECTIVE ACTIONS

45) Please get self closing screens for service window.

47) install signage on exterior of trailer - Business name, city, state, zip.  
3" minimum 1" minimum

- permitted to open -

Received by (Print)

Dale Reed

Title

Received by (Signature)

[Signature]

Specialist (Print)

Dennis Fick

Specialist (Signature)

[Signature]

Re-inspection Date:

1st Routine  
30 days