



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

pg 1 of ____

Date of Inspection: 11/22/24

Facility Name: <u>ANTORITOS EL GUERRO</u>	Phone Number: _____	PR ID # <u>2228</u>
Facility Site Address: <u>73 Commercial St.</u>	City: <u>Portola</u>	Zip <u>96122</u>
Permit #: <u>Pending</u>	Exp Date: <u>-</u>	Permit Holder: <u>Antonio Bautista</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
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification <input checked="" type="checkbox"/>				
Food Safety Cert Name: <u>Antonio Bautista</u> Exp. Date <u>7/18/24</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>Cold</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>Salorne</u> <input checked="" type="checkbox"/>				

In	N/O/N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
15. Food obtained from approved source <u>Food on site currently 03/24</u> <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"/>					
CONFORMANCE WITH APPROVED PROCEDURES					
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 <u>Temp 120°F</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
39. Thermometers provided and accurate		<input checked="" type="checkbox"/>
40. Wiping cloths: properly used and stored		<input checked="" type="checkbox"/>
PERMANENT FOOD FACILITIES		
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"/>
SIGNS/ REQUIREMENTS		
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"/>
COMPLIANCE & ENFORCEMENT		
47. Signs posted; last inspection report available		<input checked="" type="checkbox"/>
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) Antonio Bautista, Carlos Cervantes
Received by (Signature) Antonio Bautista Carlos Cervantes

Specialist (Print) Dennis Eick Specialist (Signature) S. Eick

Re-inspection Date: 1st Routine 30 days

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Please email copy of food manager certification ASAP.
 - Employee did not demonstrate adequate knowledge of warewashing sanitation — Educate/train prior to opening.
 - All employees ~~must~~ obtain a food handler's card within 30 days.
— including new employees.
- 2) Add disposable towels to near handwashing sink.
- 3) Extend 3-compartment sink drain to floor sink to avoid splashing.
- 4) Add "employees must wash hands" signage to lavatory
 - Open to operate contingent on Portola City Business license.
 - and items above are addressed.

Received by (Print)

Antonio Bautista Cuyos Gerentes

Title

Received by (Signature)

Antonio Bautista Cuyos Gerentes

Specialist (Print)

Dennis Ede

Specialist (Signature)

Re-inspection Date:

1st Routine