



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: 12/31/24

Facility Name: <u>THE COFFEE House</u>	Phone Number	PR ID # <u>2227</u>
Facility Site Address: <u>384 MAIN ST</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>25-1358</u>	Exp Date: <u>4/1/25</u>	Permit Holder: <u>KELSHA SUTHERLAND</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	N/O/N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Kelsha Hardy</u> Exp. Date <u>7/31/28</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 <u>Cold</u>				
8. Time as 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>QUAT TAIDS</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				
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 <u>120°F+</u>				
LIQUID WASTE DISPOSAL				
22. Sewage and wastewater properly disposed				
VERMIN				
23. No rodents, insects, birds, or animals				

SUPERVISION		OUT	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			
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) <u>Lilly Ritchey</u>	Title
Received by (Signature) <u>Lilly Ritchey</u>	
Specialist (Print) <u>Dennis Fox</u>	Specialist (Signature) <u>Dennis Fox</u>
Re-inspection Date: <u>Next Review</u>	

Facility Name:

The Coffee house

FAID # 1358

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Date of Inspection: 12/31/21

OBSERVATIONS AND CORRECTIVE ACTIONS

41) One sink at 3-compartment sink is not connected to piping. Please repair so it flows to floor sink like the others.

3b) Items are found on floor of walk-in. Please store food items on shelving or surfaces ~6" off floor.
- Corrected on site.

Note - all employees should have food handlers card within 30 days.

- long term goal to replace floor in walk-in.

Received by (Print) Lilly Ritchey

Title

Received by (Signature) Lilly Ritchey

Specialist (Print) Dennis Eck

Specialist (Signature) DSE

Re-inspection Date: Not Routine