



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: 1/3/25

Facility Name: <u>THE LOG CABIN</u>	Phone Number: _____	PR ID # <u>907</u>
Facility Site Address: <u>64 E SIERRA</u>	City: <u>PORTOLA</u>	Zip: <u>96122</u>
Permit #: <u>25-336</u> Exp Date: <u>11/18/25</u>	Permit Holder: <u>Señor Felipe Velasco</u>	Type of Inspection: <u>1st 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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
	1. Demonstration of knowledge: food safety certification			
<b>Food Safety Cert Name: <u>Felipe Velasco Hernandez 2/27/29</u> Exp. Date</b>				
<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			

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

SUPERVISION		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>Consuelo Velasco</u>	Title
Received by (Signature)	<u>12/24/25</u>	
Specialist (Print)	<u>Dennis Eick</u>	Specialist (Signature)
		Re-inspection Date: <u>+30 days</u>

Facility Name: The Log Cabin

FAID # 336

Pg 2 of 2

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OBSERVATIONS AND CORRECTIVE ACTIONS

1) Sandwich fridge behind cook line has items on top at 50-55°F and below at 45°F.

Please move items or put on ice until fridge is serviced to maintain 41°F or below.

\* Hot well items at 125°F at surface - Stir frequently to prevent uneven heating.

32) Food items in refrigeration for storage should be dated to prevent holding more than 7 days.

14) Sanitizer cycle not working on dishwasher. Use a 100ppm chlorine dip for 30 seconds and air dry until dishwasher is serviced and provides adequate sanitizer.

6) Handwashing stations without paper towels - Corrected on site -

\* No soap in men's bathroom

\* Soap + paper towels needed for waitress station hand sink.

1) One employee present does not have food handler's card. Please have them obtain the card within 30 days.

Servsafe.com is typical - any site approved by California is acceptable.

Received by (Print)

CONCERDO Velasco

Title

Received by (Signature)

CVS

Specialist (Print)

Dennis Eick

Specialist (Signature)

D.E.

Re-inspection Date:

30 days