



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: 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>Stefano 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
DEMONSTRATION OF KNOWLEDGE				
	1. Demonstration of knowledge; food safety certification			✓
Food Safety Cert Name: <u>Felipe Velasco Hernandez</u> Exp. Date: <u>2/27/29</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			✓
✓	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			

In	N/O-N/A	COS	MAJ	OUT
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			

	OUT
SUPERVISION	
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	

	OUT
39. Thermometers provided and accurate	
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) Consuelo Velasco

Title

Received by (Signature) [Signature]

Specialist (Print) Dennis Eck

Specialist (Signature) [Signature]

Re-inspection Date: 30 days

Facility Name:

The Log Cabin

FA ID #

336

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Date of Inspection:

1/3/25

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)

Consuelo Velasco

Title

Received by (Signature)



Specialist (Print)

Dennis Eick

Specialist (Signature)



Re-inspection Date:

30 days