



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: 11/26/24

Facility Name: <u>Mohawk TAVERN</u>	Phone Number:	PR ID # <u>206</u>
Facility Site Address: <u>999 Johnsville Rd</u>	City: <u>Grange</u>	Zip: <u>96103</u>
Permit #: <u>24-173</u>	Exp Date: <u>2/9/25</u>	Permit Holder: <u>Mary Trumbb</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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
1. Demonstration of knowledge; food safety certification <input checked="" type="checkbox"/>				
Food Safety Cert Name: <u>New Manager cert Pending</u> Exp. Date				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
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"/>				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
5. Hands clean and properly washed; gloves used properly <input checked="" type="checkbox"/>				
6. Adequate handwashing facilities supplied & accessible <input checked="" type="checkbox"/>				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
7. Proper hot and cold holding temperatures <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"/>				
<b>PROTECTION FROM CONTAMINATION</b>				
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 <input checked="" type="checkbox"/>				
<b>FOOD FROM APPROVED SOURCES</b>				
15. Food obtained from approved source <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"/>				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
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"/>				
<b>CONSUMER ADVISORY</b>				
19. Consumer advisory provided for raw or undercooked foods <input checked="" type="checkbox"/>				
<b>Highly Susceptible Populations</b>				
20. Licensed health care facilities/ public & private schools; prohibited foods not offered <input checked="" type="checkbox"/>				
<b>WATER/HOT WATER</b>				
21. Hot and cold water available <input checked="" type="checkbox"/> Temp <u>120° F</u>				
<b>LIQUID WASTE DISPOSAL</b>				
22. Sewage and wastewater properly disposed <input checked="" type="checkbox"/>				
<b>VERMIN</b>				
23. No rodents, insects, birds, or animals <input checked="" type="checkbox"/>				

<b>SUPERVISION</b>		OUT
24. Person in charge present and performs duties		<input type="checkbox"/>
<b>PERSONAL CLEANLINESS</b>		
25. Personal cleanliness and hair restraints		<input type="checkbox"/>
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
26. Approved thawing methods used, frozen food		<input type="checkbox"/>
27. Food separated and protected		<input type="checkbox"/>
28. Washing fruits and vegetables		<input type="checkbox"/>
29. Toxic substances properly identified, stored, used		<input type="checkbox"/>
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>		
30. Food storage; food storage containers identified		<input type="checkbox"/>
31. Consumer self-service		<input type="checkbox"/>
32. Food properly labeled & honestly presented		<input type="checkbox"/>
<b>EQUIPMENT/ UTENSILS/ LINENS</b>		
33. Nonfood contact surfaces clean		<input type="checkbox"/>
34. Warewashing facilities: installed, maintained, used; test strips		<input type="checkbox"/>
35. Equipment/ Utensils approved; installed; clean; good repair, capacity		<input type="checkbox"/>
36. Equipment, utensils and linens: storage and use		<input type="checkbox"/>
37. Vending machines		<input type="checkbox"/>
38. Adequate ventilation and lighting; designated areas, use		<input type="checkbox"/>
<b>PHYSICAL FACILITIES</b>		
39. Thermometers provided and accurate		<input type="checkbox"/>
40. Wiping cloths: properly used and stored		<input type="checkbox"/>
<b>PERMANENT FOOD FACILITIES</b>		
41. Plumbing: proper backflow devices		<input type="checkbox"/>
42. Garbage and refuse properly disposed; facilities maintained		<input type="checkbox"/>
43. Toilet facilities: properly constructed, supplied, cleaned		<input type="checkbox"/>
44. Premises; personal/cleaning items; vermin-proofing		<input type="checkbox"/>
<b>SIGNS/ REQUIREMENTS</b>		
45. Floor, walls and ceilings: built, maintained, and clean		<input type="checkbox"/>
46. No unapproved private homes/ living or sleeping quarters		<input type="checkbox"/>
<b>COMPLIANCE &amp; ENFORCEMENT</b>		
47. Signs posted; last inspection report available		<input type="checkbox"/>
48. Plan Review		<input type="checkbox"/>
49. Permits Available		<input type="checkbox"/>
50. Impoundment		<input type="checkbox"/>
51. Permit Suspension		<input type="checkbox"/>

Received by (Print) Stephano Anchord

Title

Received by (Signature) Stephano Anchord

Specialist (Print) Dennis Eck

Specialist (Signature) S. A.

Re-inspection Date:

Next Routine.

Great Sanitation observed.

Thank you!