



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: 12/4/24

Facility Name: <u>LA CABANA</u>	Phone Number <u>283-3338</u>	PR ID # <u>143</u>
Facility Site Address: <u>1730 E MAIN ST</u>	City: <u>QUINCY</u>	Zip <u>95971</u>
Permit #: <u>23-109</u>	Exp Date: <u>EXPIRED</u>	Permit Holder: <u>Luis &amp; Caledonia Santos</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 = 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	DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
		1. Demonstration of knowledge; food safety certification					
Food Safety Cert Name: <u>Bonnie Hannan</u>		Exp. Date <u>1/27/28</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 <u>Gloves observed</u>					
		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	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					
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>125°F+</u>					
LIQUID WASTE DISPOSAL							
		22. Sewage and wastewater properly disposed					
VERMIN							
		23. No rodents, insects, birds, or animals					

SUPERVISION		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		OUT
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)

Caledonia Santos

Title

Received by (Signature)

Caledonia Santos

Specialist (Print)

Dennis Fick

Specialist (Signature)

Re-inspection Date:

Next Roster

## OBSERVATIONS AND CORRECTIVE ACTIONS

7 + 9) Refried beans observed inside large pot and at room temperature. Owner says it was cooled the previous night inside the pot in the refrigerator. Beans were thrown away voluntarily by owner.

Proper Cooling and reheating is as follows:

- Cool from cooking temperature in shallow pans from ~~135°F~~ cooking temp to 135°F by air cool, if desired. then regulation states 135°F to 71°F within 2 hours and 71°F to 41°F or below within 4 hours
- Reheat from fridge (41°F or below) to 165°F to kill any potential bacteria, then hold at 135°F or above in steam table or cook top.

- Corrected on site -

30) Please label food in refrigerator to prevent holding items more than 7 days.

14) Dishwasher not sanitizing. Please have serviced and use 100 ppm concentration chlorine dip and air dry for food contact dishes/equipment.

- Corrected on site -

Received by (Print)

Obdulia Santos

Title

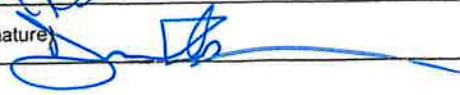
Received by (Signature)

Obdulia Santos

Specialist (Print)

Dennis Eck

Specialist (Signature)



Re-inspection Date:

Next Routine