



Plumas County Environmental Health  
270 County Hospital Rd. Ste 127  
Quincy, CA 95971  
Ph: (530) 283-6355 Fax: (530) 283-6241  
[www.plumascounty.us](http://www.plumascounty.us)

Plumas County  
Cottage Food Operation  
Official Inspection Report

Date: <u>2/14/15</u>	
Page: 1 of 1	

DBA: BLACK HEART BAKERY + GIFTS

Owner: JANICE SLUSARENKO

Address: 228 EUREKA SPRING DRIVE, GRAEAGLE

Phone: 530 520 7301

<input type="checkbox"/> Class A	Registration #:
<input checked="" type="checkbox"/> Class B	Permit #: <u>25-1367</u>

PR  
2240

Routine     Complaint  
 Reinspection  Initial Inspection

Violations pose a threat to public health and must be corrected. Uncorrected violations may warrant closure of the Cottage Food Operation (CFO). A reinspection may be conducted and fees assessed as authorized by Plumas County ordinance.

IN – In Compliance OUT – Out of Compliance N/A – Not Applicable N/O – Not Observed

Demonstration of Knowledge	IN	OUT	N/A	N/O	Facility Requirements	IN	OUT	N/A	N/O
1a. Self-certification checklist submitted	✓				7a. Adequate storage for food and related equipment	✓			
1b. Food processor course complete	✓				7b. Food preparation occurs in private kitchen of CFO	✓			
<b>Employee Health &amp; Hygiene Practices</b>					7c. CFO located in private dwelling /operator residence	✓			
2a. No ill employees or workers	✓				<b>Labeling</b>				
2b. No smoking in CFO	✓				8a. "Made in a Home Kitchen" on package	✓			
2c. Employees shall not contaminate food	✓				8b. Common name of product on package	✓			
<b>Prevent Contamination by Hands</b>					8c. Name of CFO on package	✓			
3a. Hand washing station stocked and available	✓				8d. Ingredients listed on package	✓			
3b. Hands washed prior to food preparation	✓				8e. Registration or permit number on package	✓			
3c. Proper glove use	✓				<b>Vermin</b>				
<b>Approved food item</b>					9. No rodents, insects or animals within CFO				
4. Food prepared from approved food list only	✓				<b>Compliance and Enforcement</b>				
<b>Water</b>					10a. CFO operating with valid permit or registration	✓			
5. Potable water source	✓				10b. Approved direct sales to consumers	✓			
<b>Protection from Contamination</b>					10c. Approved indirect sales in county of origin	✓			
6a. Food free from contamination and adulteration	✓				10d. Approved number of employees	✓			
6b. Kitchen equipment and utensils clean and in good repair	✓				10e. Meets gross sales requirements	✓			
6c. Food contact surfaces are cleaned and sanitized	✓				Other:				
6e. No infants, small children, or pets in kitchen during CFO hours	✓								

Received by (Print): Craig Randau Title: \_\_\_\_\_

Received by (Signature): Craig Randau

Specialist (Print): Dennis Eck Specialist (Signature): S. E. E.

Re-inspection Date: Annual Inspections for '15'