



Plumas County Environmental Health  
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www.plumascounty.us

# Plumas County Cottage Food Operation Official Inspection Report

Date: 2/14/15  
Page: 1 of 1

DBA: BLACK HEART BAKERY + GIFTS Owner: JANICE SLUSARENKO

Address: 228 EUREKA SPRING DRIVE, GRAFAGLE Phone: 530 520 7301

<input type="checkbox"/> Class A <input checked="" type="checkbox"/> Class B	Registration #: _____ Permit #: <u>25-1367</u>	PR <u>2240</u>	<input type="checkbox"/> Routine <input type="checkbox"/> Reinspection	<input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Initial Inspection
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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	<input checked="" type="checkbox"/>				7a. Adequate storage for food and related equipment	<input checked="" type="checkbox"/>			
1b. Food processor course complete	<input checked="" type="checkbox"/>				7b. Food preparation occurs in private kitchen of CFO	<input checked="" type="checkbox"/>			
Employee Health & Hygiene Practices					7c. CFO located in private dwelling /operator residence	<input checked="" type="checkbox"/>			
2a. No ill employees or workers	<input checked="" type="checkbox"/>				Labeling				
2b. No smoking in CFO	<input checked="" type="checkbox"/>				8a. "Made in a Home Kitchen" on package	<input checked="" type="checkbox"/>			
2c. Employees shall not contaminate food	<input checked="" type="checkbox"/>				8b. Common name of product on package	<input checked="" type="checkbox"/>			
Prevent Contamination by Hands					8c. Name of CFO on package	<input checked="" type="checkbox"/>			
3a. Hand washing station stocked and available	<input checked="" type="checkbox"/>				8d. Ingredients listed on package	<input checked="" type="checkbox"/>			
3b. Hands washed prior to food preparation	<input checked="" type="checkbox"/>				8e. Registration or permit number on package	<input checked="" type="checkbox"/>			
3c. Proper glove use	<input checked="" type="checkbox"/>				Vermin				
Approved food item					9. No rodents, insects or animals within CFO				
4. Food prepared from approved food list only	<input checked="" type="checkbox"/>				Compliance and Enforcement				
Water					10a. CFO operating with valid permit or registration	<input checked="" type="checkbox"/>			
5. Potable water source	<input checked="" type="checkbox"/>				10b. Approved direct sales to consumers	<input checked="" type="checkbox"/>			
Protection from Contamination					10c. Approved indirect sales in county of origin	<input checked="" type="checkbox"/>			
6a. Food free from contamination and adulteration	<input checked="" type="checkbox"/>				10d. Approved number of employees	<input checked="" type="checkbox"/>			
6b. Kitchen equipment and utensils clean and in good repair	<input checked="" type="checkbox"/>				10e. Meets gross sales requirements	<input checked="" type="checkbox"/>			
6c. Food contact surfaces are cleaned and sanitized	<input checked="" type="checkbox"/>				Other:				
6e. No infants, small children, or pets in kitchen during CFO hours	<input checked="" type="checkbox"/>								

Received by (Print): Cristina Raudon Title: \_\_\_\_\_

Received by (Signature): Cristina Raudon

Specialist (Print): Dennis Eck Specialist (Signature): [Signature]

Re-inspection Date: Annual Inspections for "B"