



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: 8/26/24

Facility Name: <u>THE BURRITO GUY</u>	Phone Number:	PR ID #
Facility Site Address: <u>MFF</u>	City: <u>PORTOLA</u>	Zip: <u>96122</u>
Permit #: <u>Pending</u>	Exp Date:	Permit Holder: <u>Consuelo Garza</u>
Type of Inspection: <u>Designe</u> <u>Preopening</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

Facility/Preopening for Mobile Food

In	N/O/N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Obtain within 60 days</u> Exp. Date				
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 <u>Cold safe</u>				
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 <u>OK</u>				
14. Food contact surfaces: clean and sanitized <u>Recharne</u>				

In	N/O/N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
CONFORMANCE WITH APPROVED PROCEDURES					
15. Food obtained from approved source <u>US Foods</u>					
16. Compliance with shell stock tags, condition, display					
17. Compliance with Gulf Oyster Regulations					
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>160°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		

39. Thermometers provided and accurate	OUT
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 <u>House unclean</u>	
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)	<u>Consuelo Garza</u>	Title	<u>Owner</u>
Received by (Signature)	<u>Consuelo Garza</u>		
Specialist (Print)	<u>Dennis Eck</u>	Specialist (Signature)	
		Re-inspection Date: <u>1st Routine 30 days</u>	

Facility Name: The Burrito Guy

FA ID # _____

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OBSERVATIONS AND CORRECTIVE ACTIONS

- Ensure restroom facilities + hand washing available to patrons w/in 200 ft.
- CK to operate.
- Operation within Portola City limits contingent on City of Portola approval via business license.
 - Application received
 - payment received - check # 90-3828/1211
(Temp. checks -)

Received by (Print)

Consuelo Garza

Title

Owner

Received by (Signature)

Consuelo

Specialist (Print)

Dennis Eick

Specialist (Signature)

Dick

Re-inspection Date:

1st Routine 30 days