



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

pg 1 of 2

Date of Inspection: 4/3/25

Facility Name: Little Bite Deli	Phone Number: 96103	PR ID #: 2206
Facility Site Address: 8920 Hwy 89	City: Blairsdem	Zip: 96103
Permit #: 24-1340	Exp Date: 6/24/25	Permit Holder: Carmen Caceres
		Type of Inspection: Routine

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	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
				✓
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: Carmen Caceres Exp. Date: 6/24/25				
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				
✓				
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	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
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: 120°F				
LIQUID WASTE DISPOSAL				
✓				
22. Sewage and wastewater properly disposed				
VERMIN				
✓				
23. No rodents, insects, birds, or animals				

	OUT
SUPERVISION	
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	

	OUT
39. Thermometers provided and accurate	
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	
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) Walter Caceres

Title

Received by (Signature)

Specialist (Print) Maria Solon

Specialist (Signature)

Re-inspection Date:

next routine

Facility Name: Little Bite Deli

FA ID # _____

Pg 2 of 2

Date of Inspection: _____

OBSERVATIONS AND CORRECTIVE ACTIONS

- #1 - employees need food handler certs completed - within 30 days.
- #44 - Service window needs to be self-closing.
Magnetic screens are a good option
- #14 - Utilize the "wash, rinse, sanitize" method for dishwashing @ 3-compartment sink.
- Sanitize with 100ppm Chlorine for 30 seconds and air dry.

Note: Correspond w/ property Reps. for Solid waste pickup - to ensure trash is picked up 2x per week.
- ~~the~~ local businesses indicated that they were not to place food items in nearby dumpster.

Received by (Print)

Walter caceres

Title

Received by (Signature)

[Signature]

Specialist (Print)

Maria Salama

Specialist (Signature)

[Signature]

Re-inspection Date:

next month