



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: 4/3/25

Facility Name:	Rico's Mexican Food		Phone Number:	PR ID #
Facility Site Address:	222 E. Sierra		City:	96122
Permit #:	24-225	Exp Date:	10/1/25	Permit Holder:
			Type of Inspection: Routine	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In	N/O-N/A	COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>				
1. Demonstration of knowledge: food safety certification				
Food Safety Cert Name:		Exp. Date		
Norma Juarez		2/26/27		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
2. Communicable disease; reporting, restrictions & exclusions				
3. No discharge from eyes, nose, and mouth				
4. Proper eating, tasting, drinking or tobacco use				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
5. Hands clean and properly washed; gloves used properly				
6. Adequate handwashing facilities supplied & accessible				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
7. Proper hot and cold holding temperatures				
8. Time as a public health control; procedures & records				
9. Proper cooling methods <i>ice bath</i>				
10. Proper cooking time & temperatures				
11. Proper reheating procedures for hot holding				
<b>PROTECTION FROM CONTAMINATION</b>				
12. Returned and re-service of food				
13. Food in good condition, safe and unadulterated				
14. Food contact surfaces: clean and sanitized <i>200 ppm</i>				

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				
		<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
		SB 13 83 Food Diversion Program				
		<b>CONSUMER ADVISORY</b>				
		19. Consumer advisory provided for raw or undercooked foods				
		<b>Highly Susceptible Populations</b>				
		20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		<b>WATER/HOT WATER</b>				
		21. Hot and cold water available		Temp <i>113°</i>		
		<b>LIQUID WASTE DISPOSAL</b>				
		22. Sewage and wastewater properly disposed				
		<b>VERMIN</b>				
		23. No rodents, insects, birds, or animals				

<b>SUPERVISION</b>		OUT
24. Person in charge present and performs duties		
<b>PERSONAL CLEANLINESS</b>		
25. Personal cleanliness and hair restraints		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>		
30. Food storage; food storage containers identified		
31. Consumer self-service		
32. Food properly labeled & honestly presented		
<b>EQUIPMENT/ UTENSILS/ LINENS</b>		
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		
<b>PHYSICAL FACILITIES</b>		OUT
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		
<b>PERMANENT FOOD FACILITIES</b>		
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		
<b>SIGNS/ REQUIREMENTS</b>		
45. Floor, walls and ceilings: built, maintained, and clean		
46. No unapproved private homes/ living or sleeping quarters		
<b>SIGN/ REQUIREMENTS</b>		
47. Signs posted; last inspection report available		
<b>COMPLIANCE &amp; ENFORCEMENT</b>		
48. Plan Review		
49. Permits Available		
50. Impoundment		
51. Permit Suspension		

Received by (Print)	<i>Norma Juarez</i>		Title
Received by (Signature)	<i>Norma Juarez</i>		
Specialist (Print)	Specialist (Signature)	Re-inspection Date: <i>next month</i>	
<i>Maria Solano</i>	<i>Maria Solano</i>		

Facility Name: Rico's Mexican Food

FA ID # \_\_\_\_\_

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OBSERVATIONS AND CORRECTIVE ACTIONS

#21 - Hot water adjust to minimum temp of 120° for sanitation  
#35 - Hood has collected grease, recommend cleaning  
#44 - Rear door to outside needs a door sweep to prevent vermin intrusion  
#45 - Wall under hood has grease residue, recommend cleaning.

Received by (Print)

Norma L. Perez

Title

Received by (Signature)

Norma L. Perez

Specialist (Print)

Maria Sanchez

Specialist (Signature)

Maria Sanchez

Re-inspection Date: next month