



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: <u>Rico's Mexican Food</u>	Phone Number: _____	PR ID # <u>258</u>
Facility Site Address: <u>222 E. Sierra</u>	City: <u>Portola</u>	Zip: <u>96122</u>
Permit #: <u>24-225</u>	Exp Date: <u>10/1/25</u>	Permit Holder: <u>Norma + Francisco Juarez</u>
		Type of Inspection: <u>Routine</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

In	N/O/N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
✓				
✓				
Food Safety Cert Name: <u>Norma Juarez</u> Exp. Date: <u>2/26/27</u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
✓				
✓				
✓				
PREVENTING CONTAMINATION BY HANDS				
✓				
✓				
TIME AND TEMPERATURE RELATIONSHIPS				
✓				
✓				
✓				
✓				
✓				
PROTECTION FROM CONTAMINATION				
✓				
✓				
✓				

In	N/O/N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
✓				
✓				
✓				
CONFORMANCE WITH APPROVED PROCEDURES				
✓				
✓				
CONSUMER ADVISORY				
✓				
Highly Susceptible Populations				
✓				
WATER/HOT WATER				
MAJ				✓
LIQUID WASTE DISPOSAL				
VERMIN				
✓				

In	N/O/N/A	COS	MAJ	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				

In	N/O/N/A	COS	MAJ	OUT
PHYSICAL FACILITIES				
39. Thermometers provided and accurate				
40. Wiping cloths: properly used and stored				
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) <u>Norma Juarez</u>	Title _____
Received by (Signature) <u>[Signature]</u>	
Specialist (Print) <u>Maria Solana</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date: <u>not in time</u>	

Facility Name:

Rico's Mexican Food

FA ID #

Pg

of

Date of Inspection:

2 of 2
4/3/28

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. Suarez

Title

Received by (Signature)



Specialist (Print)

Mam Sifon

Specialist (Signature)

Mau folk

Re-inspection Date:

next routine