



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 1

Date of Inspection: 8/15/25

Facility Name: <u>THE CLIO INN</u>	Phone Number: _____	PR ID # <u>485</u>
Facility Site Address: <u>236 Lower Main St</u>	City: <u>CLIO</u>	Zip: <u>96106</u>
Permit #: <u>24-320</u>	Exp Date: <u>8/5/25</u>	Permit Holder: <u>Alana Darguen</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					
✓					
1. Demonstration of knowledge; food safety certification					
Food Safety Cert Name: <u>Alana Darguen</u> Exp. Date: <u>6/8/26</u>					
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					
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>115° F</u>					
LIQUID WASTE DISPOSAL					
✓					
22. Sewage and wastewater properly disposed					
VERMIN					
✓					
23. No rodents, insects, birds, or animals					

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
✓					
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					
✓					
52. SB1383 Food Diversion Program					
✓					
> Written contract with food recovery organizations					
✓					
> Monthly edible foods donation records					

Received by (Print) <u>FLETCHER DARGUEN</u>	Title _____
Received by (Signature) <u>[Signature]</u>	
Specialist (Print) <u>Dennis Eck</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date: <u>Next Routine</u>	

2.3 Adjust water heater to maintain 120°F or above. Found at 115°F

Cold running water for defrosting observed - Great!

Great sanitation observed - Thanks!