



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: 5/15/25

Facility Name: <u>PLUMAS PINES GOLF RESORT + LONGBOARDS</u>	Phone Number: _____	PR ID #: <u>200</u>
Facility Site Address: <u>402 POPLAR VALLEY RD</u>	City: <u>BLAIRSDEN</u>	Zip: <u>96103</u>
Permit #: <u>25-167</u>	Exp Date: <u>1/13/26</u>	Permit Holder: <u>D FORGE INVESTMENTS</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>Jacob Disney</u> Exp. Date: <u>8/7/29</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 <u>Observed</u>					
✓					
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 <u>Hot Sanitized Dishwasher</u>					

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 <u>120° downstairs</u> <u>Temp 120° F upstairs</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>Jacob Disney</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>

Facility Name:


Palmers Pines Golf Resort + Longboards

FA ID #

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Date of Inspection: 5/15/25

OBSERVATIONS AND CORRECTIVE ACTIONS

30) Please label + date items to be kept 24 hrs ⁱⁿ ~~at room~~
 cold holding


1) Beverage side of walk in is at 46-48°F. Please store
 potentially hazardous + perishable foods on the other side (41°F)
 And serve ~~not~~ to maintain 41°F or below in both sections
 • Tabletop items near cook line at 45°F. Cover or adjust to maintain
 41°F or below.

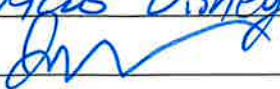
36) Keep ice scoops in containers that can be sanitized
 - observed on top of machine in downstairs product intake
 area + in bar area

Received by (Print)

Jacob Disney

Title

Received by (Signature)



Specialist (Print)

Dennis Eck

Specialist (Signature)



Re-inspection Date

Next Routine