



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: 5/23/25

Facility Name: <u>SIERRA SMOKEHOUSE</u>	Phone Number: _____	PR ID # <u>87</u>
Facility Site Address: <u>190 Santa St</u>	City: <u>BLAIRSDEN</u>	Zip: <u>96122</u>
Permit #: <u>25-056</u>	Exp Date: <u>2/22/26</u>	Permit Holder: <u>Andrea Tarantino/Chris Patrick</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>Chris Patrick</u> Exp. Date: <u>4/18/29</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>Gloves 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					

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>120°</u> F					
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>Chris Patrick</u>	Title <u>Chef/owner</u>
Received by (Signature) <u>Chris Patr</u>	
Specialist (Print) <u>Dennis Eke</u>	Specialist (Signature) <u>[Signature]</u>
	Re-inspection Date: <u>Next Routine</u>

Facility Name:

SIERRA SMOKEHOUSE

FA ID #

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OBSERVATIONS AND CORRECTIVE ACTIONS

7) Small fridge near restroom found @ 51-54°F. - Sauces are observed in this unit. Please throw out any perishable items in this fridge held more than 24 hours.

14) Dishwasher was not producing adequate sanitizer. Flushing and re-running multiple times caused ~~adequate~~ proper functionality and concentration. Please ensure sanitizer is working properly via test strips before washing equipment/utensils.

41) Front bar area floor sink is clogged → please have fixed before use.

Received by (Print)

Chris Patrick

Title

Chf/owner

Received by (Signature)

Chris Patrick

Specialist (Print)

Dennis Eck

Specialist (Signature)

[Signature]

Re-inspection Date:

Next Routine