



Date of Inspection: 01/03/18

Facility Name: WESTERN PACIFIC RR MUSEUM Phone Number 832-4131 PR ID # 134  
 Facility Site Address: 700 WEBER MARI City: PORTOLA Zip 96222  
 Permit #: 18-154198 Exp Date: 5/1/18 Permit Holder: YUBA RIVER RAIL SOCIETY Type of Inspection: Routine

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

In	N/O-N/A		COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>					
X		15. Food obtained from approved source			
	X	16. Compliance with shell stock tags, condition, display			
	X	17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
	X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>CONSUMER ADVISORY</b>					
	X	19. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>					
	X	20. Licensed health care facilities/public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>					
X		21. Hot and cold water available			
Temp _____					
<b>LIQUID WASTE DISPOSAL</b>					
X		22. Sewage and wastewater properly disposed			
<b>VERMIN</b>					
X		23. No rodents, insects, birds, or animals			

	SUPERVISION	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	

	OUT
39.	Thermometers provided and accurate
40.	Wiping cloths: properly used and stored
<b>PHYSICAL 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>PERMANENT FOOD FACILITIES</b>	
45.	Floor, walls and ceilings: built, maintained, and clean
46.	No unapproved private homes/ living or sleeping quarters
<b>SIGNS/ 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) Ethan Doty Title Museum Store  
 Received by (Signature) Ethan Doty  
 Specialist (Print) Kob Kobmeier Specialist (Signature) [Signature] Re-inspection Date: 2/12/18