



Date of Inspection: 2/22/20

Facility Name: Plumas Pines Golf Phone Number: 836-1420 PR ID # 200
 Facility Site Address: 402 Poplar Valley City: Blairsden Zip: _____
 Permit #: 19-167 Exp Date: 9/16/20 Permit Holder: Plumas Pines Golf Group
 Type of Inspection: **SPECIAL**

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					
X		1. Demonstration of knowledge; food safety certification	///	///	
		Food Safety Cert Name: <u>MARICCA BELG</u> Exp. Date: <u>8/26/21</u>			
X		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
X	///	3. Communicable disease; reporting, restrictions & exclusions			
X		4. No discharge from eyes, nose, and mouth			
X		5. Proper eating, tasting, drinking or tobacco use		///	
PREVENTING CONTAMINATION BY HANDS					
X		6. Hands clean and properly washed; gloves used properly			
	///	7. Adequate handwashing facilities supplied & accessible		///	
TIME AND TEMPERATURE RELATIONSHIPS					
		8. Proper hot and cold holding temperatures			X
	X	9. Time as a public health control; procedures & records			
X		10. Proper cooling methods			
X		11. Proper cooking time & temperatures			
X		12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
X		13. Returned and re-service of food		///	
X	///	14. Food in good condition, safe and unadulterated			
X		15. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
X	///	16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
X	///	17. Takeout, Curbside Pickup, or Delivery Only			
X		18. Social Distancing Implemented			
X		19. Face Covering Used		///	
Highly Susceptible Populations					
	X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
	X	21. Hot and cold water available <u>7/20/20</u>			
LIQUID WASTE DISPOSAL					
X	///	22. Sewage and wastewater properly disposed			
VERMIN					
	X	23. No rodents, insects, birds, or animals			

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

#8) Repair the sandwich preparation refrigerator to hold cold food at 41° or colder (found at 49°F)

Received by (Print): Rob Robinson Title: _____
 Email: _____
 Specialist (Print): _____ Specialist (Signature): _____ Re-inspection Date: _____