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

Date of Inspection: 11 Aug 20

Facility Name: Feather River Pine Resort Phone Number 836-2528 PR ID # 132
Facility Site Address: 8339 Hwy 89 City: Blairsden Zip 96103
Permit #: 20-027 Exp Date: 5/1/21 Permit Holder:

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: Claudia Torres Exp. Date 10/27/21					
		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			
X		7. Adequate handwashing facilities supplied & accessible			
		TIME AND TEMPERATURE RELATIONSHIPS			
X		8. Proper hot and cold holding temperatures			
	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 >120°F			
		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

Received by (Print) Title

Email: MBoyd

Specialist (Print) Rob Rehnstrom Specialist (Signature) Re-inspection Date: