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 Sep 20

Facility Name: CHALET VIEW LODGE Phone Number 832-5528 PR ID # 105
Facility Site Address: 72056 HWY 70 City: MAYBE Zip 96122
Permit #: 20-021 Food Exp Date: 9/1/21 Permit Holder: CHALET VIEW LLC
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			
		1. Demonstration of knowledge; food safety certification			X
Food Safety Cert Name: PENDING		Exp. Date			
		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			
		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			
		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

#1) OBTAIN A FOOD HANDLER CERTIFICATION
- ENSURE ALL EMPLOYEES THAT HANDLE FOOD OR UTENSILS HAVE A CA FOOD HANDLER CARD OR A FOOD HANDLER CERTIFICATION.

Received by (Print) Title

Email:

Specialist (Print) RR (ROS ROBINETTE) Specialist (Signature) Re-inspection Date: