



PLUMAS COUNTY
 pg 1 of 1
 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: 9/24/20

Facility Name: Coesse Station Phone Number: 258-4112 PR ID # 113
 Facility Site Address: 192 Main City: Chesler Zip: 96020
 Permit #: 20-080 Exp Date: 7/1/21 Permit Holder: Breva Lemus 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	CO	MAJ	OUT
X				
DEMONSTRATION OF KNOWLEDGE				
X				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Breva Lemus</u> Exp. Date <u>9/26/23</u>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X				
2. Communicable disease; reporting, restrictions & exclusions				
X				
3. No discharge from eyes, nose, and mouth				
X				
4. Proper gaiting, lashing, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
X				
5. Hands clean and properly washed; gloves used properly				
X				
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
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				
PROTECTION FROM CONTAMINATION				
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	CO	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			
FOOD FROM APPROVED SOURCES				
X				
15. Food obtained from approved source				
X				
16. Compliance with shell stock (eggs, condition, display)				
X				
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
X				
18. Compliance with variance; specialized process; reduced oxygen packaging, & HACCP Plan				
CONSUMER ADVISORY				
X				
19. Consumer advisory provided for raw or undercooked foods				
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 Temp <u>120°F</u>				
LIQUID WASTE DISPOSAL				
X				
22. Sewage and wastewater properly disposed				
VERMIN				
X				
23. No rodents, insects, birds, or animals				
PHYSICAL FACILITIES				
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			

Received by (Print) Mary Austin

Title

Received by (Signature) Mary Austin

Specialist (Print) Pat Sanders Specialist (Signature) [Signature]

Re-inspection Date: