



Date of Inspection: 4/13/2021

Facility Name: <u>PUSD Warehouse</u>	Phone Number: <u>283-6348</u>	PR ID #: <u>366</u>
Facility Site Address: <u>113 Mill Creek</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>21-329</u>	Exp Date: <u>2/1/22</u>	Permit Holder: <u>Plumas Unified School District</u>
Type of Inspection: <b>SPECIAL</b>		

See reverse side for the code sections and general requirements that correspond to each violation listed below

In	N/O-N/A	Description	COS	MAJ	OUT
In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance					
<b>DEMONSTRATION OF KNOWLEDGE</b>					
	<u>o</u>	1. Demonstration of knowledge; food safety certification			
		Food Safety Cert Name: <u>n/a - non prep</u>	Exp. Date		
	<u>o</u>	2. All food handlers have valid Food Handler Cards			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
		3. Communicable disease; reporting, restrictions & exclusions			
		4. No discharge from eyes, nose, and mouth			
		5. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>					
		6. Hands clean and properly washed; gloves used properly			
		7. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
		8. Proper hot and cold holding temperatures			
		9. Time as a public health control; procedures & records			
		10. Proper cooling methods			
		11. Proper cooking time & temperatures			
		12. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>					
		13. Returned and re-service of food			
		14. Food in good condition, safe and unadulterated			
		15. Food contact surfaces: clean and sanitized			
<b>FOOD FROM APPROVED SOURCES</b>					
		16. Food obtained from approved source			
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
		17. Takeout, Curbside Pickup, or Delivery Only			
		18. Social Distancing Implemented			
		19. Face Covering Used			
<b>Highly Susceptible Populations</b>					
		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>					
		21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>					
		22. Sewage and wastewater properly disposed			
<b>VERMIN</b>					
		23. No rodents, insects, birds, or animals			

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

Received by (Print): <u>Copied</u>	Title:
Email:	
Specialist (Print): <u>Eric Coubo</u>	Specialist (Signature): <i>[Signature]</i>
Re-inspection Date: <u>4/13/21</u>	