

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: 5-26-15

| Facility Name: SCHUAN'S 1-lone SOUNCE Facility Site Address: Modice: 19813 Hissard | Come | City: | An | ひかんかっ | Phone Number 365-7444 Zip 96007 | PR ID# | 971 | |
|--|----------------|-------------|----------------------|---|--|----------------|-----------------------------------|---|
| Permit #: Exp Date: Permit Holder: | | | | Mison ad Batz erszelepib izestreceb in zeurobo ad auth erwob yarob er | | | Type of Inspection: | |
| See reverse side for the code sec | | chill vity | TOTAL S | | at correspond to each violation listed | DOUBLE THE | as vigen no selu h alconolo | 57 |
| or not Pitter in cologo, and licito, attivists association or aggle time Jeam t | cos | 1015 | OUT | In NO-NA | Type was to construct continued and one or the Egy. | cos | MAJ | OUT |
| DEMONSTRATION OF KNOWLEDGE | 1 000 | mA3 | 1001 | 1 2 2 2 2 2 2 2 2 | FOOD FROM APPROVED SOURCES | | i mas | 001 |
| | IIII nout | TITIN | 1 | X | 15. Food obtained from approved source | 100 | | 111 |
| 1. Demonstration of knowledge; food safety certification Exp. Date | | | | X | 16. Compliance with shell stock tags, condition, display | ау | | |
| Tood dately delt Haine. | . Duto | | | × | 17. Compliance with Guif Oyster Regulations | 72.533 | 70.253 | |
| EMPLOYEE HEALTH & HYGIENIC PRACTI | CES | | | 133377 7 | CONFORMANCE WITH APPROVED PROCEDURE | S | | |
| 2. Communicable disease; reporting, restrictions & | | | | 1 V | 18. Compliance with variance, specialized process, | not built fair | 600 | 00 B |
| exclusions | | III lie or | od sto. | | reduced oxygen packaging, & HACCP Plan | Sulf Overlage | The state | |
| 3. No discharge from eyes, nose, and mouth | Charle 120 | | | White hook sheet to | CONSUMER ADVISORY | THE PARTIES | | |
| 4. Proper eating, tasting, drinking or tobacco use | ad your factor | IIIII | | V | 19. Consumer advisory provided for raw or | too box too | | |
| PREVENTING CONTAMINATION BY HAN | DS | | | | undercooked foods | 1000 | 111111 | |
| 5. Hands clean and properly washed; gloves used | Fid Letox | (A) (A) (A) | th ear | | Highly Susceptible Populations | 1000 | | |
| properly | | | | X | 20. Licensed health care facilities/ public & private | | | e l |
| 6. Adequate handwashing facilities supplied & | | 11111 | 3477.4 | | schools; prohibited foods not offered WATER/HOT WATER | | of Books | - |
| accessible | | 11111 | E. HeroL. B | MILLIA | 21. Hot and cold water available | - | 1 | |
| TIME AND TEMPERATURE RELATIONSHI | PS | | o manual a | | Temp N/A | 7 | 10000 | |
| 7. Proper hot and cold holding temperatures | | | Particular III | 4111111 | LIQUID WASTE DISPOSAL | | | 70.00 |
| 8. Time as a public health control; procedures & | 085 - 280 | dra al | 10871E | MIIII | 22. Sewage and wastewater properly disposed | A- | 10 100 | 1111 |
| records | | | | | VERMIN | 1 | 1000 | - |
| 9. Proper cooling methods | E JEDVEJSKO DA | 100.00 | elg by | X IIIIIIV | 23. No rodents, insects, birds, or animals | 75 0 5 102 | | THE |
| 10. Proper cooking time & temperatures | NOM NO YES | BIT DATE | 18 18 18 | Millim | | umm | IIIII | 1111 |
| 11. Proper reheating procedures for hot holding | | 1 1 | | | | | | |
| | | 1 | | | | | | 1111. |
| PROTECTION FROM CONTAMINATION | | VIIIIA | 3383 [] | | | | | |
| 12. Returned and re-service of food | | IIII | 3595 (1) 301 FBIO | | | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated | | | | | | | | |
| 12. Returned and re-service of food | | | | | | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated | | | **** | | | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulterated 14. Food contact surfaces: clean and sanitized | | | WIT . | | | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulterated 14. Food contact surfaces: clean and sanitized SUPERVISION | | | WW DUT | 1 201011 201011 | | | | WX TUC |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties | | | WWW. | 39. Thermometr | ers provided and accurate | | | WX DUT |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS | | | DUT | 39. Thermometr | ers provided and accurate s: properly used and stored | | | XXX |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints | | | WW. | 39. Thermomete 40. Wiping cloth: | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES | | C | WE DUT |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT | | | XXX DUT | 39. Thermomete 40. Wiping cloth: 41. Plumbing: pr | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices | | | WE DUT |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food | | | DUT | 39. Thermomet 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained | | | DUT |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected | | | DUT | 39. Thermometre 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained ss: properly constructed, supplied, cleaned | | | WW TUO |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulterated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables | | | DUT | 39. Thermomete 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained ss: properly constructed, supplied, cleaned ersonal/cleaning items; vermin-proofing | | | DUT |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used | | | OUT OUT | 39. Thermometrial 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilities 44. Premises: pe | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices d refuse properly disposed; facilities maintained es: properly constructed, supplied, cleaned ersonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES | | | TUC |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE | | | DUT | 39. Thermomete 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie 44. Premises; pe | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained es: properly constructed, supplied, cleaned ersonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean | | | DUT |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 0. Food storage; food storage containers identified | | | DUT | 39. Thermomete 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie 44. Premises; pe | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained s: properly constructed, supplied, cleaned ersonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters | | | TUC |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances property identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 0. Food storage; food storage containers identified 1. Consumer self-service | | | DUT | 39. Thermomete 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie 44. Premises; pe 45. Floor, walls a 46. No unapprov | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained es: properly constructed, supplied, cleaned ersonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS | | | TUC |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 0. Food storage; food storage containers identified 1. Consumer self-service 2. Food properly labeled & honestly presented | | | DUT | 39. Thermomete 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie 44. Premises; pe 45. Floor, walls a 46. No unapprov | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained s: properly constructed, supplied, cleaned ersonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS ; last inspection report available | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 0. Food storage; food storage containers identified 1. Consumer self-service 2. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS | | | DUT | 39. Thermomete 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie 44. Premises; pe 45. Floor, walls a 46. No unapprov | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained es: properly constructed, supplied, cleaned ersonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS | | C.6 | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances property identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 1. Consumer self-service 1. Consumer self-service 1. Food property labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 1. Nonfood contact surfaces clean | | | DUT | 39. Thermometr 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie 44. Premises; pe 45. Floor, walls a 46. No unapprov 47. Signs posted | ers provided and accurate s: properly used and stored PHYSICAL FACILITIES oper backflow devices d refuse properly disposed; facilities maintained s: properly constructed, supplied, cleaned ersonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS ; last inspection report available COMPLIANCE & ENFORCEMENT | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 1. Consumer self-service 1. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 1. Nonfood contact surfaces clean Warewashing facilities: installed, maintained, used; test strips | S | | DUT | 39. Thermometr 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie 44. Premises; pe 45. Floor, walls a 46. No unapprov 47. Signs posted 48. Plan Review 49. Permits Avail | ers provided and accurate S: properly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained sis: properly constructed, supplied, cleaned resonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS ; last inspection report available COMPLIANCE & ENFORCEMENT | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 1. Consumer self-service 2. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 3. Nonfood contact surfaces clean 9. Warewashing facilities: installed, maintained, used; test strips 1. Equipment/ Utensils approved; installed; clean; good repair; capaci | S | | DUT | 39. Thermometric 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilities 44. Premises; pe 45. Floor, walls as 46. No unapprov 47. Signs posted 48. Plan Review 49. Permits Avail 50. Impoundmen | ers provided and accurate Stroperly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained is: properly constructed, supplied, cleaned resonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS t last inspection report available COMPLIANCE & ENFORCEMENT able | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 1. Consumer self-service 2. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 3. Nonfood contact surfaces clean 3. Warewashing facilities: installed, maintained, used; test strips 5. Equipment/ Utensils approved; installed; clean; good repair; capacil | S | | DUT | 39. Thermometr 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilitie 44. Premises; pe 45. Floor, walls a 46. No unapprov 47. Signs posted 48. Plan Review 49. Permits Avail | ers provided and accurate Stroperly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained is: properly constructed, supplied, cleaned resonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS t last inspection report available COMPLIANCE & ENFORCEMENT able | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 1. Consumer self-service 2. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 3. Nonfood contact surfaces clean 9. Warewashing facilities: installed, maintained, used; test strips 1. Equipment/ Utensils approved; installed; clean; good repair; capaci | S | | DUT | 39. Thermometric 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilities 44. Premises; pe 45. Floor, walls as 46. No unapprov 47. Signs posted 48. Plan Review 49. Permits Avail 50. Impoundmen | ers provided and accurate Stroperly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained is: properly constructed, supplied, cleaned resonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS t last inspection report available COMPLIANCE & ENFORCEMENT able | | | |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 0. Food storage; food storage containers identified 1. Consumer self-service 2. Food properly labelied & honestly presented EQUIPMENT/ UTENSILS/ LINENS 3. Nonfood contact surfaces clean Warewashing facilities: installed, maintained, used; test strips Equipment/ Utensils approved; installed; clean; good repair; capacil Equipment, utensils and linens: storage and use Vending machines Adequate ventilation and lighting; designated areas, use | S | | DUT | 39. Thermometric 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilities 44. Premises; pe 45. Floor, walls as 46. No unapprov 47. Signs posted 48. Plan Review 49. Permits Avail 50. Impoundmen | ers provided and accurate Stroperly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained is: properly constructed, supplied, cleaned resonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS t last inspection report available COMPLIANCE & ENFORCEMENT able | | | COLA COLO COLO COLO COLO COLO COLO COLO |
| 12. Returned and re-service of food 13. Food in good condition, safe and unadulter ated 14. Food contact surfaces: clean and sanitized SUPERVISION 4. Person in charge present and performs duties PERSONAL CLEANLINESS 5. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT 6. Approved thawing methods used, frozen food 7. Food separated and protected 8. Washing fruits and vegetables 9. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 10. Food storage; food storage containers identified 11. Consumer self-service 12. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 13. Nonfood contact surfaces clean 14. Warewashing facilities: installed, maintained, used; test strips 15. Equipment/ Utensils approved; installed; clean; good repair; capacil 16. Equipment, utensils and linens: storage and use 17. Vending machines 18. Adequate ventilation and lighting; designated areas, use | S | | DUT | 39. Thermometric 40. Wiping cloth: 41. Plumbing: pr 42. Garbage and 43. Toilet facilities 44. Premises: pe 45. Floor, walls as 46. No unapprov 47. Signs posted 48. Plan Review 49. Permits Avail 50. Impoundmen 51. Permit Suspe | ers provided and accurate Stroperly used and stored PHYSICAL FACILITIES oper backflow devices I refuse properly disposed; facilities maintained is: properly constructed, supplied, cleaned resonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES and ceilings: built, maintained, and clean ed private homes/ living or sleeping quarters SIGNS/ REQUIREMENTS t last inspection report available COMPLIANCE & ENFORCEMENT able | | | |

| Date of Inspection: 5-26-10 |
|--|
| |
| 47 OBSERVATIONS AND CORRECTIVE ACTIONS |
| 49. SIGN GIVEN TO DRIVER TO INFORM CUSTURES THAT LAST MUSPERION REPORT AVAILABLE |
| 49. HAVE CURRENT & VALID HEALTH PERMIT KROM PLUMAS COUNTY AVAILABLE IN |
| TRUCK @ ALL TIMES, |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| |
| Received by (Print) John PEARSON Title . |
| Received by (Signature) |
| Specialist (Print) Par Sanders Specialist (Signature) Re-inspection Date: |

FAID#971

Facility Name: Schwan's Home Sanvice

Pg 2 of 2