



PLUMAS COUNTY

pg 1 of 2

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: 5/5/23Facility Name: Graeagle FrosterFacility Site Address: 737 Hwy 89Phone Number 836-4811PR ID # 144Permit #: 22-10 Exp Date: 5/20/23Permit Holder: Larry LeeZip 96103

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	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
	1. Demonstration of knowledge; food safety certification			
	Food Safety Cert Name: <u>Larry Lee</u> Expt Date <u>4/20/28</u>			
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
	2. Communicable disease; reporting, restrictions & exclusions			
	3. No discharge from eyes, nose, and mouth			
	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
	5. Hands clean and properly washed; gloves used properly			
	6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS				
	7. Proper hot and cold holding temperatures <u>Cold</u>			
	8. Time as a public health control; procedures & records			
	9. Proper cooling methods			
	10. Proper cooking time & temperatures			
	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
	12. Returned and re-service of food			
	13. Food in good condition, safe and unadulterated			
	14. Food contact surfaces: clean and sanitized			

FOOD FROM APPROVED SOURCES		
15. Food obtained from approved source		
16. Compliance with shell stock tags, condition, display		
17. Compliance with Gulf Oyster Regulations		
CONFORMANCE WITH APPROVED PROCEDURES		
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
CONSUMER ADVISORY		
19. Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations		
20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
WATER/HOT WATER		
21. Hot and cold water available		
Temp <u>71.55°F</u>		
LIQUID WASTE DISPOSAL		
22. Sewage and wastewater properly disposed		
VERMIN		
23. No rodents, insects, birds, or animals		

In	N/O-N/A	COS	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 <u>See Pg 2</u>				
36. Equipment, utensils and linens: storage and use				
37. Vending machines				
38. Adequate ventilation and lighting; designated areas, use				

	OUT
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) Larry Lee Title OWNER
 Received by (Signature) Larry Lee
 Specialist (Print) Denny Ede Specialist (Signature) D.E. Re-inspection Date:

Please call office to renew permit 5302836355

32.) Please label foods w/ date when stored
 36.) Ice scoop should be stored in a sanitary holder/container place - not on dirty surface

Facility Name: Greagle frostee

FA ID # _____

Pg 2 of 2

Date of Inspection: 5/5/23

OBSERVATIONS AND CORRECTIVE ACTIONS

No major food safety concerns observed during inspection.

32. Some surfaces in disrepair (counter surface of soda machine, areas of the floor near dish sink, window near fryer). Previous inspection (2021) noted these areas and tentatively set target repair date 2022. Cleanable, non-porous surfaces should replace these areas by start of 2024 season.

If any questions or would like to meet to discuss repair strategies, please call Prince City EIT at 283-6355.

Received by (Print)

LARRY LOGG

Title

Received by (Signature)

Tony

Specialist (Print)

Dennis EIT

Specialist (Signature)

Re-inspection Date: