



Date of Inspection: 10 FEB 15

Facility Name: BLACK BIRD JYM Phone Number 836-7325 PR ID # _____
 Facility Site Address: 276 LOWER MAIN City: 040 Zip 96106
 Permit #: Pending Exp Date: _____ Permit Holder: _____
 Type of Inspection: PRELIMINARY

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				
				X
1. Demonstration of knowledge: food safety certification				
Food Safety Cert Name: <u>Pending</u> Exp. Date _____				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X	/			
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				
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				

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
/				
15. Food obtained from approved source				
16. Compliance with shelf 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				
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				
36. Equipment, utensils and linens: storage and use				
37. Vending machines				
38. Adequate ventilation and lighting; designated areas, use				

In	N/O-N/A	COS	MAJ	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) Alana Conner Title Owner

Received by (Signature) Alana Conner

Specialist (Print) _____ Specialist (Signature) _____ Re-inspection Date: 30 Oct 15

Permit # 1047 #17300

Facility Name:

BLACK BIRD INN

FA ID #

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Date of Inspection:

10 FEB 14

OBSERVATIONS AND CORRECTIVE ACTIONS

#1) OBTAIN A CERTIFIED FOOD HANDLER CERTIFICATE WITHIN 60 DAYS

- APPROX TO OPEN PENDING APPROVAL FROM THE PLUMAS BUILDING DEPT. -

Received by (Print)

Alana Coogen

Title

Owner

Received by (Signature)

Alana Coogen

Specialist (Print)

Rob [Signature]

Specialist (Signature)

[Signature]

Re-inspection Date: