



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: 10 May 15

Facility Name: Red & White Market Phone Number: 832-1508 PR ID #: 250
 Facility Site Address: 165 Commercial City: Perth Zip: 96122
 Permit #: H-132748 Exp Date: Permit Holder: Singh Market LLC 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	In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					FOOD FROM APPROVED SOURCES				
X					X				
1. Demonstration of knowledge; food safety certification					15. Food obtained from approved source				
Food Safety Cert Name: <u>ANGREET SINGH</u> Exp. Date: <u>4/23/16</u>					16. Compliance with shell stock tags, condition, display				
EMPLOYEE HEALTH & HYGIENIC PRACTICES					CONFORMANCE WITH APPROVED PROCEDURES				
X					X				
2. Communicable disease; reporting, restrictions & exclusions					17. Compliance with Gulf Oyster Regulations				
X					X				
3. No discharge from eyes, nose, and mouth					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X					CONSUMER ADVISORY				
X					19. Consumer advisory provided for raw or undercooked foods				
X					Highly Susceptible Populations				
X					20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X					WATER/HOT WATER				
X					X				
5. Hands clean and properly washed; gloves used properly					21. Hot and cold water available Temp: <u>71.20</u>				
X					LIQUID WASTE DISPOSAL				
X					X				
6. Adequate handwashing facilities supplied & accessible					22. Sewage and wastewater properly disposed				
X					VERMIN				
X					X				
TIME AND TEMPERATURE RELATIONSHIPS					23. No rodents, insects, birds, or animals				
X									
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									
SUPERVISION					OUT				
24. Person in charge present and performs duties					39. Thermometers provided and accurate				
PERSONAL CLEANLINESS					40. Wiping cloths: properly used and stored				
25. Personal cleanliness and hair restraints					PHYSICAL FACILITIES				
GENERAL FOOD SAFETY REQUIREMENTS					41. Plumbing; proper backflow devices				
26. Approved thawing methods used, frozen food					42. Garbage and refuse properly disposed; facilities maintained				
27. Food separated and protected					43. Toilet facilities: properly constructed, supplied, cleaned				
28. Washing fruits and vegetables					44. Premises; personal/cleaning items; vermin-proofing				
29. Toxic substances properly identified, stored, used					PERMANENT FOOD FACILITIES				
FOOD STORAGE/ DISPLAY/ SERVICE					45. Floor, walls and ceilings: built, maintained, and clean				
30. Food storage; food storage containers identified					46. No unapproved private homes/ living or sleeping quarters				
31. Consumer self-service					SIGNS/ REQUIREMENTS				
32. Food properly labeled & honestly presented					47. Signs posted; last inspection report available				
EQUIPMENT/ UTENSILS/ LINENS					COMPLIANCE & ENFORCEMENT				
33. Nonfood contact surfaces clean					48. Plan Review				
34. Warewashing facilities: installed, maintained, used; test strips					49. Permits Available				
35. Equipment/ Utensils approved; installed; clean; good repair; capacity					50. Impoundment				
36. Equipment, utensils and linens: storage and use					51. Permit Suspension				
37. Vending machines									
38. Adequate ventilation and lighting; designated areas, use									

Received by (Print) ANGREET SINGH Title MANAGER
 Received by (Signature) [Signature]
 Specialist (Print) Rob Robinson Specialist (Signature) [Signature] Re-inspection Date: 16 May 15

Facility Name: RED BLOWN MARKET

PK
FA ID # 250

Pg 2 of 2

Date of Inspection: 12/11/15

OBSERVATIONS AND CORRECTIVE ACTIONS

#13) CHECK CANNED FOODS FOR AGE OFFER - FOUND OLD STOCK ON SHELF (CANNED VEGETABLES WITH DISTENDED LIDS); REMOVED AGED STOCK FROM SHELF AT TIME OF INSPECTION (COS).

#33) CLEAN UNDER AND AROUND EQUIPMENT OF DUST & DEBRIS (SEE DELI AREA & REAR STORAGE ROOMS)

RECEIVED CHECK # 527 \$100.34 FOR PRO-RATED PERMIT FEE

Received by (Print)

Title

Received by (Signature)

Mary Ann

Specialist (Print)

Specialist (Signature)

R. J. Bennett

Re-inspection Date: