



Date of Inspection: 10/8/15

Facility Name: Chevron-Quincy Phone Number 283-2999 PR ID # 108  
 Facility Site Address: 151 Crescent City: Quincy Zip: 95971  
 Permit #: 15-260628 Exp Date: 8/29/15 Permit Holder: Hunt Convenience Stores 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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
✓				
1. Demonstration of knowledge: food safety certification				
Food Safety Cert Name: <u>Dustin Silkwood</u> Exp. Date: <u>5/1/19</u>				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
<b>PROTECTION FROM CONTAMINATION</b>				

In	N/O-N/A	COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
<b>CONSUMER ADVISORY</b>				
<b>Highly Susceptible Populations</b>				
<b>WATER/HOT WATER</b>				
<b>LIQUID WASTE DISPOSAL</b>				
<b>VERMIN</b>				

<b>SUPERVISION</b>				OUT
24. Person in charge present and performs duties				
<b>PERSONAL CLEANLINESS</b>				
25. Personal cleanliness and hair restraints				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
26. Approved thawing methods used, frozen food				
27. Food separated and protected				
28. Washing fruits and vegetables				
29. Toxic substances properly identified, stored, used				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				
30. Food storage: food storage containers identified				
31. Consumer self-service				
32. Food properly labeled & honestly presented				
<b>EQUIPMENT/ UTENSILS/ LINENS</b>				
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				

39. Thermometers provided and accurate				OUT
40. Wiping cloths: properly used and stored				
<b>PHYSICAL FACILITIES</b>				
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				
<b>PERMANENT FOOD FACILITIES</b>				
45. Floor, walls and ceilings: built, maintained, and clean				✓
46. No unapproved private homes/ living or sleeping quarters				
<b>SIGNS/ REQUIREMENTS</b>				
47. Signs posted; last inspection report available				
<b>COMPLIANCE &amp; ENFORCEMENT</b>				
48. Plan Review				
49. Permits Available				
50. Impoundment				
51. Permit Suspension				

Received by (Print) Dustin L Silkwood Title General Manager  
 Received by (Signature) [Signature]  
 Specialist (Print) Deborah Anderson Specialist (Signature) [Signature] Re-inspection Date: Routine

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FA ID # 108

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

(35) Thoroughly clean hood filter to remove residue.  
Clean regularly

(45) Thoroughly clean floors under fryer & 2-compartment sink.

Received by (Print)

Dustin S. Wood

Title

General Manager

Received by (Signature)

[Signature]

Specialist (Print)

Deborah Anderson

Specialist (Signature)

Deborah Anderson

Re-inspection Date:

Routine