



Date of Inspection: 1/15/13

Facility Name: Dollar Tree Stores Phone Number 283-3975 PR ID # 2921
 Facility Site Address: 50 E. Main St. City: Quincy Zip 95971
 Permit #: 11-113921 (Exp Date: 3/1/12) Permit Holder: Dollar Tree Stores 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: _____ Exp. Date _____				
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				
	✓			
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 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 _____				
LIQUID WASTE DISPOSAL				
	✓			
22. Sewage and wastewater properly disposed				
VERMIN				
	✓			
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
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	

	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) Marsha Finkelstein Title _____
 Received by (Signature) [Signature]
 Specialist (Print) Deborah Anderson Specialist (Signature) [Signature] Re-inspection Date: Routine

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Dollar Tree Stores

FA ID #

2921

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OBSERVATIONS AND CORRECTIVE ACTIONS

30) Keep all food products away from water leak in storage area.

45) Repair water leak in storage area - Investigating at this time. Thoroughly clean floors in display area to remove accumulated debris.

Clean bathroom floors on a regular basis.

49) Health permit has expired. Contact EH immediately to renew.

Received by (Print)

Marsha Finkelstein

Title

Received by (Signature)

[Signature]

Specialist (Print)

Deborah Anderson

Specialist (Signature)

[Signature]

Re-inspection Date:

Routine