



PLUMAS COUNTY
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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: 7/16/20

Facility Name: CHESTER MINI MART	Phone Number 258-3500	PR ID # 203
Facility Site Address: 303 MAIN	City: CHESTER	Zip 96020
Permit #: 19-170F	Exp Date: 12/20/20	Permit Holder: TE 16 CHESTER Propri 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	DEMONSTRATION OF KNOWLEDGE			CO S	MAJ	OUT
X		1. Demonstration of knowledge; food safety certification					
		Food Safety Cert Name: CHARLES MAYS	Exp. Date 4/28/22				
X		2. Communicable disease; reporting, restrictions & exclusions					
X		3. No discharge from eyes, nose, and mouth					
X		4. Proper eating, tasting, drinking or tobacco use					
		PREVENTING CONTAMINATION BY HANDS					
X		5. Hands clean and properly washed; gloves used properly					
X		6. Adequate handwashing facilities supplied & accessible					
		TIME AND TEMPERATURE RELATIONSHIPS					
		7. Proper hot and cold holding temperatures				X	
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					

FOOD FROM APPROVED SOURCES	
X	15. Food obtained from approved source
X	16. Compliance with shell stock tags, condition, display
X	17. Compliance with Gulf Oyster Regulations
CONFORMANCE WITH APPROVED PROCEDURES	
X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
CONSUMER ADVISORY	
X	19. Consumer advisory provided for raw or undercooked foods
HIGHLY SUSCEPTIBLE POPULATIONS	
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered
WATER/HOT WATER	
X	21. Hot and cold water available Temp 120°F
LIQUID WASTE DISPOSAL	
X	22. Sewage and wastewater properly disposed
VERMIN	
X	23. No rodents, insects, birds, or animals

In	N/O-N/A	CO S	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			X	
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	
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)	R. N. Keeney	Title
Received by (Signature)	R. N. Keeney	
Specialist (Print)	PAT SANDERS	Specialist (Signature)
		Re-inspection Date:

Facility Name: <u>CHESTER MINI MART</u>	FAID #: <u>203</u>	Pg <u>2</u> of <u>2</u>
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OBSERVATIONS AND CORRECTIVE ACTIONS

7. Monitor & Adjust Refrigerator - DAIRY & WALK-IN TO
OBTAIN 41°F OR BELOW - BOTH UNITS @ ≈ 48-50°F

35. Clean inside of Refrigeration & Freezer units on
A ROUTINE BASIS.

All Employees WEARING FACE COVERINGS @ TIME OF INSPECTION

Received by (Print) Phil Kenney

Title

Received by (Signature) Phil

Specialist (Print) PAT SANDERS

Specialist (Signature) J. H. W.

Re-inspection Date: