



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

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Date of Inspection: 6/3/20

Facility Name: <u>Feather River Food Co-op - Portola</u>	Phone Number <u>838-1642</u>	PR ID # <u>130</u>
Facility Site Address: <u>165 N Pine St</u>	City: <u>Portola</u>	Zip <u>96122</u>
Permit #: <u>20-097</u>	Exp Date: <u>8/5/21</u>	Permit Holder: <u>Quincy Natural Foods, Inc.</u>
		Type of Inspection: <b>SPECIAL</b>

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>				
X	1. Demonstration of knowledge; food safety certification	<input checked="" type="checkbox"/>		
Food Safety Cert Name: <u>April Harston</u> Exp. Date <u>11/30/24</u>				
X	2. All food handlers have valid Food Handler Cards	<input checked="" type="checkbox"/>		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
b	3. Communicable disease; reporting, restrictions & exclusions	<input checked="" type="checkbox"/>		
b	4. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>		
b	5. Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		
<b>PREVENTING CONTAMINATION BY HANDS</b>				
X	6. Hands clean and properly washed; gloves used properly	<input checked="" type="checkbox"/>		
X	7. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
X	8. Proper hot and cold holding temperatures	<input checked="" type="checkbox"/>		
	9. Time as a public health control; procedures & records	<input checked="" type="checkbox"/>		
b	10. Proper cooling methods	<input checked="" type="checkbox"/>		
b	11. Proper cooking time & temperatures	<input checked="" type="checkbox"/>		
b	12. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>		
<b>PROTECTION FROM CONTAMINATION</b>				
X	13. Returned and re-service of food	<input checked="" type="checkbox"/>		
X	14. Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>		
X	15. Food contact surfaces: clean and sanitized	<input checked="" type="checkbox"/>		

In	N/O-N/A	COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>				
X	16. Food obtained from approved source	<input checked="" type="checkbox"/>		
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>				
X	17. Takeout, Curbside Pickup, or Delivery Only	<input checked="" type="checkbox"/>		
X	18. Social Distancing Implemented	<input checked="" type="checkbox"/>		
X	19. Face Covering Used	<input checked="" type="checkbox"/>		
<b>Highly Susceptible Populations</b>				
X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered	<input checked="" type="checkbox"/>		
<b>WATER/HOT WATER</b>				
X	21. Hot and cold water available	<input checked="" type="checkbox"/>		
<b>LIQUID WASTE DISPOSAL</b>				
X	22. Sewage and wastewater properly disposed	<input checked="" type="checkbox"/>		
<b>VERMIN</b>				
X	23. No rodents, insects, birds, or animals	<input checked="" type="checkbox"/>		

**FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS**

Received by (Print)	April Harston	Title
Email:	frfc@qnf.coop	
Specialist (Print)	Eric Canbou	Specialist (Signature)
		Re-inspection Date:
		<u>next routine</u>