



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: 9/16/21

Facility Name: <u>Feather River Co-Op</u>	Phone Number <u>832-1642</u>	PR ID # <u>130</u>
Facility Site Address: <u>60 N Pine St.</u>	City: <u>Portola</u>	Zip <u>96122</u>
Permit #: <u>21-097</u>	Exp Date: <u>8/5/22</u>	Permit Holder: <u>Quincy Natural Foods</u>
		Type of Inspection: <u>Routine</u>

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								
Food Safety Cert Name: <u>April Hurston</u> Exp. Date <u>1/30/24</u>									
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>									
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								
<b>PREVENTING CONTAMINATION BY HANDS</b>									
X	5. Hands clean and properly washed; gloves used properly								
X	6. Adequate handwashing facilities supplied & accessible								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									
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								
<b>PROTECTION FROM CONTAMINATION</b>									
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								

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

							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							

							OUT
39. Thermometers provided and accurate							
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) <u>Mikki Brown</u>	Title
Received by (Signature) <u>Mikki Brown</u>	
Specialist (Print) <u>T. Stirling</u>	Specialist (Signature) <u>T. Stirling</u>
Re-inspection Date:	

Food Handler cards not found on site of inspection, review employee expiration dates and update as needed.