



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: 1/7/22

Facility Name: <u>SAVE MORE FOODS</u>	Phone Number: <u>283-2370</u>	PR ID #: <u>1346</u>
Facility Site Address: <u>1947 E. MAIN</u>	City: <u>QUINCY</u>	Zip: <u>95971</u>
Permit #: <u>21-421-F</u>	Exp Date: <u>5/1/22</u>	Permit Holder: <u>NORTH STATE GROCERY</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>DANIO TOMS</u> Exp. Date: <u>4/18/23</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			
		6. Adequate handwashing facilities supplied & accessible			X
<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			

<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		
<b>LIQUID WASTE DISPOSAL</b>				
	X	22. Sewage and wastewater properly disposed		
<b>VERMIN</b>				
X		23. No rodents, insects, birds, or animals		

In	N/O-N/A		COS	MAJ	OUT
<b>SUPERVISION</b>					
		24. Person in charge present and performs duties			OUT
<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			X
		36. Equipment, utensils and linens: storage and use			
		37. Vending machines			
		38. Adequate ventilation and lighting; designated areas, use			

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

Received by (Print) <u>Fredy Hagan</u>	Title
Received by (Signature) <u>[Signature]</u>	
Specialist (Print) <u>PAT SANDOZ</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date:	

Facility Name: SAVE MORE FOODS

FA ID # 1346

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OBSERVATIONS AND CORRECTIVE ACTIONS

6. REPAIR HAND WASH SINK IN BUTCHER AREA TO PROVIDE AN ADEQUATE SUPPLY OF HOT WATER. ADDITIONALLY, PROVIDE SINGLE SERVICE SOAP & PAPER TOWELS @ HAND WASH SINK.

35. CLEAN INSIDE OF REFRIGERATION UNITS TO PREVENT ACCUMULATION OF FOOD DEBRIS. CLEAN AREAS UNDER RACKS, EQUIPMENT ETC. ON A ROUTINE BASIS.

DAIRY & MEAT WALK IN UNITS NEED ATTENTION.

Received by (Print)

Freddy #101

Title

Received by (Signature)

Specialist (Print)

PAT SANDERS

Specialist (Signature)

[Signature]

Re-inspection Date: