



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: 9/14/2002

Facility Name: <u>Portola Valero</u>	Phone Number: <u>832-4475</u>	PR ID #: <u>181</u>
Facility Site Address: <u>16 E. Sierra St</u>	City: <u>Portola</u>	Zip: <u>96122</u>
Permit #: <u>22-148</u>	Exp Date: <u>8/19/02</u>	Permit Holder: <u>Balwinder Sidhu</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>				
	1. Demonstration of knowledge; food safety certification			✓
Food Safety Cert Name: <u>Pending</u> Exp. Date: _____				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
✓	2. Communicable disease; reporting, restrictions & exclusions			
✓	3. No discharge from eyes, nose, and mouth			
✓	4. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>				
✓	5. Hands clean and properly washed; gloves used properly			
	6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
	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			
<b>PROTECTION FROM CONTAMINATION</b>				
✓	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
<b>FOOD FROM APPROVED SOURCES</b>				
✓	15. Food obtained from approved source			
✓	16. Compliance with shell stock tags, condition, display			
✓	17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
✓	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>CONSUMER ADVISORY</b>				
✓	19. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>				
✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>				
✓	21. Hot and cold water available Temp: <u>121°F</u>			
<b>LIQUID WASTE DISPOSAL</b>				
✓	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>				
✓	23. No rodents, insects, birds, or animals			

<b>SUPERVISION</b>		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) Alison

Title

Received by (Signature) [Signature]

Specialist (Print) Jerry Spe

Specialist (Signature) [Signature]

Re-inspection Date: ± 2 weeks

## OBSERVATIONS AND CORRECTIVE ACTIONS

7. Be sure to keep cold foods at or below 41°F and under refrigeration whenever possible. Found MS prepared sandwiches, 2 boxes of frozen burritos, 2 boxes of Jimmy Dean bagel sandwiches in prep area on counters. Staff explained they were unboxing and would be in refry or freezer for customer sales. Recommend handling smaller portions to avoid having potentially hazardous foods at out of refrigeration.

\*1. Provide a certified food safety manager as soon as possible. Temporary permit for food prep expired 8/19/2022.

40. Use a container with sanitizer for wiping rags. Found cloth rags on counter & on dish sink, without sanitizer these rags can spread contamination.

Received by (Print)

Alyson Wall

Title

MANAGER

Received by (Signature)

Specialist (Print)

Jerry Sipe

Specialist (Signature)

Alyson Wall

Re-inspection Date:

± 2 weeks