



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

pg 1 of 2

Date of Inspection: 11/9/2022

Facility Name: <u>San - Mar Foods</u>	Phone Number: <u>283-2370</u>	PR ID #: <u>2061</u>
Facility Site Address: <u>1947 E Main St</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>22-1074</u>	Exp Date: <u>5/1/23</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
DEMONSTRATION OF KNOWLEDGE				
✓	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>David Toms</u>		Exp. Date: <u>4/18/2023</u>		
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
✓	2. Communicable disease; reporting, restrictions & exclusions			
✓	3. No discharge from eyes, nose, and mouth			
✓	4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
✓	5. Hands clean and properly washed; gloves used properly			
✓	6. Adequate handwashing facilities supplied & accessible - <u>No hot water meat prep</u>			
TIME AND TEMPERATURE RELATIONSHIPS				
✓	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			
PROTECTION FROM CONTAMINATION				
✓	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
FOOD FROM APPROVED SOURCES				
✓	15. Food obtained from approved source			
✓	16. Compliance with shell stock tags, condition, display			
✓	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES				
✓	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY				
✓	19. Consumer advisory provided for raw or undercooked foods			
Highly Susceptible Populations				
✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER				
	21. Hot and cold water available			
Temp <u>112°F (120° min)</u>				
LIQUID WASTE DISPOSAL				
✓	22. Sewage and wastewater properly disposed			
VERMIN				
✓	23. No rodents, insects, birds, or animals			

In	N/O-N/A	COS	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			
✓	36. Equipment, utensils and linens: storage and use			
✓	37. Vending machines			
✓	38. Adequate ventilation and lighting; designated areas, use			

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

Received by (Print) <u>Freddy Holman</u>	Title
Received by (Signature) <u>[Signature]</u>	
Specialist (Print) <u>Jerry Spe</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date: <u>next routine</u>	

Facility Name: Sav-Mor Foods

FA ID # _____

Pg 2 of 2

Date of Inspection: 11/9/2022

OBSERVATIONS AND CORRECTIVE ACTIONS

Observed good food temperatures throughout facility. Staff was very cooperative to make changes to existing practices to improve food safety as follows:

34. Please develop written procedure to ensure utensil sanitation in meat department. Process utensils dirty to clean as follows

Warm soapy → clear → sanitize 200ppm → air dry
wash rinse ammonia immersion

40. Please set up a sanitizer bucket for wiping cloths from ECO-LAB dispenser 200ppm quat ammonia or 100ppm chlorine bleach

16. Be sure to keep live shell fish tags 90 days from date of harvest.

6. Repair hot water faucet / handle for hand sink in meat department.

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Next routine