



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 1

Date of Inspection: 11/17/2022

| | | |
|---|----------------------------|--|
| Facility Name: <i>Rite Aid # 6093</i> | Phone Number: <i>95971</i> | PR ID #: <i>28</i> |
| Facility Site Address: <i>40 E. Main St</i> | City: <i>Quincy</i> | Zip: <i>95971</i> |
| Permit #: <i>22-015</i> | Exp Date: <i>1/1/2023</i> | Permit Holder: <i>Thrifty Payless, Inc</i> |
| Type of Inspection: <i>Routine</i> | | |

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 | | | | |
| <input checked="" type="checkbox"/> 1. Demonstration of knowledge; food safety certification | | | | |
| Food Safety Cert Name: <i>TANNY SLOAT</i> | | Exp. Date | <i>12/6/2022</i> | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| <input checked="" type="checkbox"/> 2. Communicable disease; reporting, restrictions & exclusions | | | | |
| <input checked="" type="checkbox"/> 3. No discharge from eyes, nose, and mouth | | | | |
| <input checked="" type="checkbox"/> 4. Proper eating, tasting, drinking or tobacco use | | | | |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| <input checked="" type="checkbox"/> 5. Hands clean and properly washed; gloves used properly | | | | |
| <input checked="" type="checkbox"/> 6. Adequate handwashing facilities supplied & accessible | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| <input checked="" type="checkbox"/> 7. Proper hot and cold holding temperatures <i>cold only</i> | | | | |
| <input checked="" type="checkbox"/> 8. Time as a public health control; procedures & records | | | | |
| <input checked="" type="checkbox"/> 9. Proper cooling methods | | | | |
| <input checked="" type="checkbox"/> 10. Proper cooking time & temperatures | | | | |
| <input checked="" type="checkbox"/> 11. Proper reheating procedures for hot holding | | | | |
| PROTECTION FROM CONTAMINATION | | | | |
| <input checked="" type="checkbox"/> 12. Returned and re-service of food | | | | |
| <input checked="" type="checkbox"/> 13. Food in good condition, safe and unadulterated | | | | |
| <input checked="" type="checkbox"/> 14. Food contact surfaces: clean and sanitized | | | | |

| In | N/O-N/A | COS | MAJ | OUT |
|---|---------|-----|-----|-----|
| FOOD FROM APPROVED SOURCES | | | | |
| <input checked="" type="checkbox"/> 15. Food obtained from approved source | | | | |
| <input checked="" type="checkbox"/> 16. Compliance with shell stock tags, condition, display | | | | |
| <input checked="" type="checkbox"/> 17. Compliance with Gulf Oyster Regulations | | | | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| <input checked="" type="checkbox"/> 18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | | |
| CONSUMER ADVISORY | | | | |
| <input checked="" type="checkbox"/> 19. Consumer advisory provided for raw or undercooked foods | | | | |
| Highly Susceptible Populations | | | | |
| <input checked="" type="checkbox"/> 20. Licensed health care facilities/ public & private schools; prohibited foods not offered | | | | |
| WATER/HOT WATER | | | | |
| <input checked="" type="checkbox"/> 21. Hot and cold water available <i>(Standard is 120°F) Temp 117°F</i> | | | | |
| LIQUID WASTE DISPOSAL | | | | |
| <input checked="" type="checkbox"/> 22. Sewage and wastewater properly disposed | | | | |
| VERMIN | | | | |
| <input checked="" type="checkbox"/> 23. No rodents, insects, birds, or animals | | | | |

| SUPERVISION | | OUT |
|---|--|-----|
| 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 <i>200 ppm ammonia</i> | | |
| 35. Equipment/ Utensils approved; installed; clean; good repair, capacity <i>ammonia</i> | | |
| 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 | |
| PHYSICAL 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 | |
| PERMANENT FOOD FACILITIES | |
| 45. Floor, walls and ceilings: built, maintained, and clean | |
| 46. No unapproved private homes/ living or sleeping quarters | |
| SIGNS/ REQUIREMENTS | |
| 47. Signs posted; last inspection report available | |
| COMPLIANCE & ENFORCEMENT | |
| 48. Plan Review | |
| 49. Permits Available | |
| 50. Impoundment | |
| 51. Permit Suspension | |

Received by (Print) *Malg Armitage*

Title

Received by (Signature) *MR*

Specialist (Print) *Jerry Sloat*

Specialist (Signature) *Shelby*

Re-inspection Date: *Next routine*

Very good sanitation at time of inspection. No food safety issued or concerns at time of inspection