



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: 11/21/2012

Facility Name: <u>One Stop</u>	Phone Number	PR ID # <u>218</u>
Facility Site Address: <u>2003 E. Main St</u>	City: <u>Quincy</u>	Zip <u>95971</u>
Permit #: <u>22-185</u>	Exp Date: <u>7/1/2013</u>	Permit Holder: <u>Bhupinder Singh</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 <input checked="" type="checkbox"/> ✓					
Food Safety Cert Name: <u>Rachelle Braswell - expired</u> Exp. Date					
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
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 <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>					
PREVENTING CONTAMINATION BY HANDS					
5. Hands clean and properly washed; gloves used properly <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>					
6. Adequate handwashing facilities supplied & accessible <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>					
TIME AND TEMPERATURE RELATIONSHIPS					
7. Proper hot and cold holding temperatures <u>Hold</u> <input checked="" type="checkbox"/>					
8. Time as a public health control; procedures & records <u>- Hold 4 hrs max</u> <input checked="" type="checkbox"/>					
9. Proper cooling methods <input checked="" type="checkbox"/>					
10. Proper cooking time & temperatures <u>Hot dogs</u> <input checked="" type="checkbox"/>					
11. Proper reheating procedures for hot holding <input checked="" type="checkbox"/>					
PROTECTION FROM CONTAMINATION					
12. Returned and re-service of food <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>					
13. Food in good condition, safe and unadulterated <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>					
14. Food contact surfaces: clean and sanitized <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>					
FOOD FROM APPROVED SOURCES					
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 <input checked="" type="checkbox"/>					
CONFORMANCE WITH APPROVED PROCEDURES					
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan <input checked="" type="checkbox"/>					
CONSUMER ADVISORY					
19. Consumer advisory provided for raw or undercooked foods <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>					
Highly Susceptible Populations					
20. Licensed health care facilities/ public & private schools; prohibited foods not offered <input checked="" type="checkbox"/>					
WATER/HOT WATER					
21. Hot and cold water available Temp <u>130°F</u> <input checked="" type="checkbox"/>					
LIQUID WASTE DISPOSAL					
22. Sewage and wastewater properly disposed <input checked="" type="checkbox"/>					
VERMIN					
23. No rodents, insects, birds, or animals <input checked="" type="checkbox"/>					

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		
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		
PHYSICAL FACILITIES		OUT
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>Rachelle Braswell</u>	Title
Received by (Signature) <u>Rachelle Braswell</u>	
Specialist (Print) <u>Jerry Sze</u>	Specialist (Signature) <u>At Singh</u>
Re-inspection Date: <u>Next routine</u>	

OBSERVATIONS AND CORRECTIVE ACTIONS

Facility is using time as a public health control for hot-holding at less than 135°F in small display case by hot dog cooker. Rachelle Baswell explained turn-over time is very fast, usually less than 1 hour, and case is emptied at end of lunch every day. Recommend coding any product placed in warmer before 9am to ensure proper holding 4 hours max.

Rachelle's food manager cert expired 2/4/2021
A new Food Manager is required for each facility that prepares food.

Received by (Print)

Rachelle Baswell

Title

Received by (Signature)

Rachelle Baswell

Specialist (Print)

Berry Sipe

Specialist (Signature)

M. Whip

Re-inspection Date

Next routine