



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: 11/21/2022

| | | |
|---|----------------------------|---|
| Facility Name: <u>Dollar General - Quincy</u> | Phone Number: <u>95971</u> | PR ID #: <u>123</u> |
| Facility Site Address: <u>905 E Main</u> | City: <u>Quincy</u> | Zip: <u>95971</u> |
| Permit #: <u>22-090</u> | Exp Date: <u>6/18/23</u> | Permit Holder: <u>Dolgen California LLC</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 | | | | |
| <input checked="" type="checkbox"/> 1. Demonstration of knowledge; food safety certification | | | | |
| Food Safety Cert Name: <u>Non-prep exempt</u> Exp Date | | | | |
| 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 <u>Cold only</u> | | | | |
| <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 | | | | |
| 21. Hot and cold water available <u>114°F</u> Temp <u>120°F is standard</u> | | | | |
| 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 | | |
| 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 |
| 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) Sabrina Vieira Title

Received by (Signature) ✓

Specialist (Print) Jerry Sipe

Specialist (Signature) ✓

Re-inspection Date:

Next routine

Please monitor sell-by dates and pull and product after date marked on package