



PLUMAS COUNTY
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ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 127 Quincy, CA 95971
Phone: (530) 283-6355 FAX (530) 283-6241

Date of Inspection: 10/10/23

Facility Name: <u>SAFeway No. 262</u>	Phone Number _____	PR ID # <u>32</u>
Facility Site Address: <u>20. E MAIN ST</u>	City: <u>QUINCY</u>	Zip <u>95971</u>
Permit #: <u>22-019 Food</u>	Exp Date: <u>2/1/24</u>	Permit Holder: <u>Safeway Incorporated</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	CO S	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Megan Bray</u>		Exp. Date <u>4/25/24</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 <u>Cigarettes</u>				
PREVENTING CONTAMINATION BY HANDS				
5. Hands clean and properly washed; gloves used properly				
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
7. Proper hot and cold holding temperatures <u>Hot & Cold</u>				
8. Time as a public health control; procedures & records <u>Dates +</u>				
9. Proper cooling methods				
10. Proper cooking time & temperatures				
11. Proper reheating procedures for hot holding <u>Turning over</u>				
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				

FOOD FROM APPROVED SOURCES				
15. Food obtained from approved source				
16. Compliance with shell stock tags, condition, display <u>Tags + retained</u>				
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 <u>on label</u>				
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>120°F</u>				
LIQUID WASTE DISPOSAL				
22. Sewage and wastewater properly disposed				
VERMIN				
23. No rodents, insects, birds, or animals				

In	N/O-N/A	CO S	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 <u>COS ✓</u>				
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				
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)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Next Routine

OBSERVATIONS AND CORRECTIVE ACTIONS

30) Chicken Seasoning bags expired in meat walk-in - Staff threw away expired and contaminated bags. *+ had moisture inside*

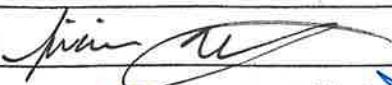
7) Potato Salad/Macaroni Salad Cooler adjacent to rotisserie chicken hot holding is at 43.3°F. Items @ 45-48.5°F

- Aisle 6 freezer C. asian entrees thermometer shows 8°F, 7°F standard is 0°F
- Some items ~45°F at sliced fruity salad dressing, ~46-48°F

Received by (Print)

Title

Received by (Signature)



Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date: *Next Routine*

CO No. _____
Log No. - 23-32

PLUMAS COUNTY
DEPARTMENT OF ENVIRONMENTAL HEALTH

REQUEST FOR SERVICE

Animals

Food

Garbage

Housing

Insects

Rodents

Sewage

Water

U.S.T.

Hazardous Waste

Other

Complaint Against:

Sawney Quincy

Address:

20 E Main St., Quincy

APN:

Telephone:

Nature of Request:

Food Poisoning - allegedly
from chicken wings + sweet + sour sauce
from Deli.

Date Reported: 10/9/23

Received By: DSE

Letter

Phone

Visit

Email

Date Investigated: 10/10/23

RESULTS

Routine inspection performed - emphasis on

Deli area. All hot + cold holding in acceptable ranges
and standard operating procedure (holding times, etc.) reviewed
w/ personnel. No obvious source of contamination or inadequate
sanitation observed. - Seasoning for Rotisserie chicken found
expired + have moisture on bag - employee threw out - unlikely source of
complaint.

Action Taken

Replied to complainant via email.

Date Complainant Notified:

10/10/23