



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: 11/6/23

Facility Name: FUEL STAR MOBIL Phone Number 139  
Facility Site Address: 106 Crescent St. City: Anney Zip 75931  
Permit #: Expired Exp Date: 10/2024 Permit Holder: Chulam Farrel  
Type of Inspection: Routine

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	OU T
<b>DEMONSTRATION OF KNOWLEDGE</b>				
	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Haroon Saddique</u>		Exp. Date <u>1/2/28</u>		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
	2. Communicable disease; reporting, restrictions & exclusions			
	3. No discharge from eyes, nose, and mouth			
	4. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>				
	5. Hands clean and properly washed; gloves used properly			
	6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
	7. Proper hot and cold holding temperatures			
	8. Time as a public health control; procedures & records <i>items in hot hold are disposed every 24</i>			
	9. Proper cooling methods			
	10. Proper cooking time & temperatures			
	11. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>				
	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		
	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>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	CO T
<b>SUPERVISION</b>				
24.	Person in charge present and performs duties			
<b>PERSONAL CLEANLINESS</b>				
25.	Personal cleanliness and hair restraints			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
26.	Approved thawing methods used, frozen food			
27.	Food separated and protected			
28.	Washing fruits and vegetables			
29.	Toxic substances properly identified, stored, used			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				
30.	Food storage; food storage containers identified			
31.	Consumer self-service			
32.	Food properly labeled & honestly presented			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>				
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	
	<b>PHYSICAL FACILITIES</b>
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	
	<b>PERMANENT FOOD FACILITIES</b>
45. Floor, walls and ceilings: built, maintained, and clean	
46. No unapproved private homes/ living or sleeping quarters	
	<b>SIGNS/ REQUIREMENTS</b>
47. Signs posted; last inspection report available	
	<b>COMPLIANCE &amp; ENFORCEMENT</b>
48. Plan Review	
49. Permits Available	
50. Impoundment	
51. Permit Suspension	

Received by (Print)

### Title

Received by (Signature)

Mr. Rock

Specialist (Signature)

**Specialist (Print)**

Dennis Eck

ure) 

Re-inspection Date: