



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: 3/12/24

Facility Name: <u>CHESTER MINI MART</u>	Phone Number: _____	PR ID # <u>203</u>
Facility Site Address: <u>303 MAIN</u>	City: <u>CHESTER</u>	Zip <u>96020</u>
Permit #: <u>24-170</u>	Exp Date: <u>12/20/24</u>	Permit Holder: <u>TELL CHESTER PROPERTIES 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
<b>DEMONSTRATION OF KNOWLEDGE</b>					
X		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>PHILIP KEENEY</u> Exp. Date: <u>12/24/28</u>					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
X		2. Communicable disease; reporting, restrictions & exclusions			
X		3. No discharge from eyes, nose, and mouth			
X		4. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>					
X		5. Hands clean and properly washed; gloves used properly			
X		6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
X		7. Proper hot and cold holding temperatures			
X		8. Time as a public health control; procedures & records			
X	X	9. Proper cooling methods			
X		10. Proper cooking time & temperatures			
X		11. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>					
X		12. Returned and re-service of food			
X		13. Food in good condition, safe and unadulterated			
X		14. Food contact surfaces: clean and sanitized			

<b>FOOD FROM APPROVED SOURCES</b>				
X		15. Food obtained from approved source		
X		16. Compliance with shell stock tags, condition, display		
X		17. Compliance with Gulf Oyster Regulations		
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
<b>CONSUMER ADVISORY</b>				
X		19. Consumer advisory provided for raw or undercooked foods		
<b>Highly Susceptible Populations</b>				
X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
<b>WATER/HOT WATER</b>				
X		21. Hot and cold water available		
<b>LIQUID WASTE DISPOSAL</b>				
X		22. Sewage and wastewater properly disposed		
<b>VERMIN</b>				
X		23. No rodents, insects, birds, or animals		

In	N/O-N/A		COS	MAJ	OUT
<b>SUPERVISION</b>					
		24. Person in charge present and performs duties			OUT
<b>PERSONAL CLEANLINESS</b>					
		25. Personal cleanliness and hair restraints			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>					
		26. Approved thawing methods used, frozen food			X
		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			X
		36. Equipment, utensils and linens: storage and use			
		37. Vending machines			
		38. Adequate ventilation and lighting; designated areas, use			

		39. Thermometers provided and accurate		OUT
		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) PHILIP KEENEY

Title

Received by (Signature)

Specialist (Print) PAUL SANDOZ

Specialist (Signature) [Signature]

Re-inspection Date:

Facility Name:

CHESTER MINI MART

FA ID # 203

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Date of Inspection: 3/12/24

OBSERVATIONS AND CORRECTIVE ACTIONS

25. ALL FOODS TO BE THAWED IN AN APPROVED MANNER:

- UNDER REFRIGERATION
- UNDER COLD RUNNING WATER IN FOOD PREP SINK.
- DURING THE COOKING PROCESS

MULTIPLE PACKAGES OF HAMBELLER MEAT BEING THAWED IN BACK STORAGE AREA @ TIME OF INSPECTION

35 CLEAN INSIDE OF FREEZER & REFRIGERATION UNITS TO PREVENT ACCUMULATION OF FOOD RESIDUES

Received by (Print)

*[Signature]*

Title

gm

Received by (Signature)

Specialist (Print)

PAT SANDERS

Specialist (Signature)

*[Signature]*

Re-inspection Date: