



PLUMAS COUNTY  
pg 1 of 2  
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: 5/30/24

Facility Name: RED AND WHITE MARKET Phone Number \_\_\_\_\_ PR ID # 1982  
Facility Site Address: 141 Commercial St. City: PORTOLA Zip 96122  
Permit #: 24-1191 Exp Date: 2/1/25 Permit Holder: AJ Singh 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	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>				
	1. Demonstration of knowledge; food safety certification			
	Food Safety Cert Name: AJ SINGH Exp. Date 3/27/26			
<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			
	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	COS MAJ OUT
	15. Food obtained from approved source	
	16. Compliance with shell stock tags, condition, display	
	17. Compliance with Gulf Oyster Regulations	
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>		
	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan	
<b>CONSUMER ADVISORY</b>		
	19. Consumer advisory provided for raw or undercooked foods	
<b>Highly Susceptible Populations</b>		
	20. Licensed health care facilities/ public & private schools; prohibited foods not offered	
<b>WATER/HOT WATER</b>		
	21. Hot and cold water available Temp 120°F	
<b>LIQUID WASTE DISPOSAL</b>		
	22. Sewage and wastewater properly disposed	
<b>VERMIN</b>		
	23. No rodents, insects, birds, or animals	

In	N/O-N/A	CO S	MAJ	OUT
<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)

Nowjot Singh

Specialist (Print)

Dennis Ech

Specialist (Signature)

Re-inspection Date:

Next Renter

Facility Name: Red + White Market

FA ID # 1191

Pg 2 of 2

Date of Inspection: 5/30/24

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Pizza in hot holding found at ~122°F - Please have all hot held foods at 135°F or above.
- 2) Pots containing personal foods were observed in the beer walk-in. Please keep all personal foods separated from items for retail sale.

Received by (Print)

Title

Received by (Signature)

Nayat Singh

Specialist (Print)

Dennis Eck

Specialist (Signature)

Re-inspection Date:

Next Routine