



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: 10/31/24

Facility Name: <i>Feather River Food Co-op Quincy</i>	Phone Number: _____	PR ID # 247
Facility Site Address: <i>269 Main St</i>	City: <i>Quincy</i>	Zip: <i>95971</i>
Permit #: 24-214	Exp Date: <i>6/21/25</i>	Permit Holder: <i>Quincy Natural Foods, Inc.</i>
		Type of Inspection: <i>Routine</i>

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				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <i>Rachel Eledge</i> Exp. Date				
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				
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				
8. Time as a public health control; procedures & records				
9. Proper cooling methods <i>Soups explained - cooled properly</i>				
10. Proper cooking time & temperatures <i>Thermometers available</i>				
11. Proper reheating procedures for hot holding <i>No reheating</i>				
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				

In	N/O-N/A	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					
CONFORMANCE WITH APPROVED PROCEDURES					
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
SB 13 83 Food Diversion Program					
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 <i>120°F</i>					
LIQUID WASTE DISPOSAL					
22. Sewage and wastewater properly disposed					
VERMIN					
23. No rodents, insects, birds, or animals					

SUPERVISION				
24. Person in charge present and performs duties <i>Coverall knowledge</i>				
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				

PHYSICAL FACILITIES				
39. Thermometers provided and accurate				
40. Wiping cloths: properly used and stored				
PERMANENT FOOD 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				
SIGNS/ REQUIREMENTS				
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)

Rachel Eledge

Title

Prepared Foods Manager

Received by (Signature)

Rachel Eledge

Specialist (Print)

Dennis Ecke

Specialist (Signature)

Re-inspection Date:

Next Routine

Facility Name:

Feather River Food Coop Grocery

FAID #

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Date of Inspection: 10/21/24

OBSERVATIONS AND CORRECTIVE ACTIONS

→ 50-52°F temp at sandwich/salad case. Please adjust to maintain 41°F or lower for food item temperature.

5) Employee not gloved when slicing tomatoes for sandwich assembly
Please wear gloves when handling ready-to-eat items.

Received by (Print)

Rachel Edsedge

Received by (Signature)

Rachel Edsedge

Specialist (Print)

Dennis Eick

Specialist (Signature)

Title

Prepared Foods Manager

Re-inspection Date: