



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

pg 1 of 1

Date of Inspection: 11/7/24

Facility Name: <u>FUEL STAR #2 MOBILE</u>	Phone Number: _____	PR ID #: <u>139</u>
Facility Site Address: <u>106 CRESCENT ST.</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>24-101</u>	Exp Date: <u>2/1/25</u>	Permit Holder: <u>Ghulam Fareed</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>					
Food Safety Cert Name: <u>Hassan Saddique</u> Exp. Date: <u>11/2/28</u>					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
<b>PREVENTING CONTAMINATION BY HANDS</b>					
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
<b>PROTECTION FROM CONTAMINATION</b>					

In	N/O	N/A	COS	MAJ	OUT
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
<b>CONSUMER ADVISORY</b>					
<b>Highly Susceptible Populations</b>					
<b>WATER/HOT WATER</b>					
<b>LIQUID WASTE DISPOSAL</b>					
<b>VERMIN</b>					

In	N/O	N/A	COS	MAJ	OUT
<b>SUPERVISION</b>					
<b>PERSONAL CLEANLINESS</b>					
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>					
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>					
<b>EQUIPMENT/ UTENSILS/ LINENS</b>					

In	N/O	N/A	COS	MAJ	OUT
<b>PHYSICAL FACILITIES</b>					
<b>PERMANENT FOOD FACILITIES</b>					
<b>SIGNS/ REQUIREMENTS</b>					
<b>COMPLIANCE &amp; ENFORCEMENT</b>					

Received by (Print)	Title
Received by (Signature) <u>[Signature]</u>	
Specialist (Print) <u>Dennis Eck</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date: <u>Next Routine</u>	

Facility Name:

Unocal Fuel Star #2

FA ID # 104

Pg 2 of 2

Date of Inspection:

## OBSERVATIONS AND CORRECTIVE ACTIONS

4b) Please install vacuum breaker on threaded bib in bathroom on utility sink  
4c) Seal opening in ~~ceiling~~ ceiling in office area and penetration where old  
soda machine lines enter wall to prevent vermin intrusion  
potential

3a) Please have probe thermometer available to monitor temperature of foods.  
Note: Ensure items for hot holding are reheated to 165°F  
then held at 135°F  
cooling: 135°F to 70°F within 2 hours; then  
70°F to <41°F within 4 hours.

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date: