



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

Date of Inspection: 12/4/24

Facility Name: <u>SAN MOR FOODS #17</u>	Phone Number: _____	PR ID #: <u>2061</u>
Facility Site Address: <u>1947 E. MAIN ST</u>	City: <u>QUINCY</u>	Zip: <u>95971</u>
Permit #: <u>24-1074</u>	Exp Date: <u>5/1/25</u>	Permit Holder: <u>NORTH STATE GROCERY</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																																																																																																																																																																																																																																																					
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SAU MOR

FA ID # 1074

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OBSERVATIONS AND CORRECTIVE ACTIONS

- 7) Samsung / packaged side dishes / precooked Rib Fridge next to Butcher found items at 45-48°F
- Smoothies / juices found at 45-48°F in front of items
 - Kraft Cheese Packages Fridge unit at 46-48°F

- 13) REPEAT VIOLATION: Candy bags that are sealed have been punctured by a pin or similar object so air can be released for easier stacking. Potential unsanitized instrument has been introduced to a sterile environment meant for consumption.
- Office hearing will be requested at the next repeat violation.

- 6) Supply water cutting area w/ hand soap.

Note: Double Check SBI 383 log requirements.

Received by (Print)

Danielle Clarke

Title

Head Clerk

Received by (Signature)



Specialist (Print)

Dennis Fick

Specialist (Signature)



Re-inspection Date:

Next Review