



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: 12/26/24

Facility Name: <u>CHEVRON QUINCY</u>	Phone Number: _____	PR ID # <u>108</u>
Facility Site Address: <u>151 CRESCENT ST</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>25-075</u>	Exp Date: <u>1/1/26</u>	Permit Holder: <u>Prabjet Randhawa</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>				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>Palwinder Randhawa</u> Exp. Date <u>3/9/25</u>				
<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 <u>Throw Away</u>				
9. Proper cooling methods				
10. Proper cooking time & temperatures <u>Partially Cooked Frozen</u>				
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 <u>Count</u>				

In	N/O/N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
15. Food obtained from approved source					
16. Compliance with shell stock tags, condition, display					
17. Compliance with Gulf Oyster Regulations					
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
SB 13 83 Food Diversion Program					
<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 <u>120°F</u>					
<b>LIQUID WASTE DISPOSAL</b>					
22. Sewage and wastewater properly disposed					
<b>VERMIN</b>					
23. No rodents, insects, birds, or animals					

<b>SUPERVISION</b>		OUT
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		<u>nos</u>
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) JASBIR

Title

Received by (Signature)

Specialist (Print) Denis Eck

Specialist (Signature)

Re-inspection Date:

Next Routine

1) obtain CA Food Handler's Card for all employees handling food within 30 days.

36) Store tongs on a cleanable tray or disposable tray. -Something that can be sanitized properly. -Corrected-