



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: 12/31/24

Facility Name: <u>Dollar General - Quincy #14401</u>	Phone Number: <u>95971</u>	PR ID #: <u>123</u>
Facility Site Address: <u>1905 E Main St.</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>24-090</u>	Exp Date: <u>6/1/25</u>	Permit Holder: <u>Dollar California LLC</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
DEMONSTRATION OF KNOWLEDGE					
	✓				
1. Demonstration of knowledge; food safety certification					
Food Safety Cert Name: <u>Non-Prep Exempt.</u> Exp. Date: <u>6/1/25</u>					
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 <u>60/140</u>					
	✓				
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					
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	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
	✓				
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: <u>180/160</u>					
LIQUID WASTE DISPOSAL					
	✓				
22. Sewage and wastewater properly disposed					
VERMIN					
	✓				
23. No rodents, insects, birds, or animals					

In	N/O	N/A	COS	MAJ	OUT
SUPERVISION					
	✓				
24. Person in charge present and performs duties					
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					

In	N/O	N/A	COS	MAJ	OUT
	✓				
39. Thermometers provided and accurate					
	✓				
40. Wiping cloths: properly used and stored					
PHYSICAL 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					
PERMANENT FOOD FACILITIES					
	✓				
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) Sabrina Uteira

Title

Received by (Signature) [Signature]

Specialist (Print) Dennis Eck

Specialist (Signature) [Signature]

Re-inspection Date: Next Routine