



**PLUMAS COUNTY
ENVIRONMENTAL HEALTH DIVISION
*FOOD SAFETY EVALUATION REPORT***

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Date of Inspection: 1/26/25

Facility Name: <u>SAFEWAY #262</u>	Phone Number: _____	PR ID # <u>32</u>
Facility Site Address: <u>20 E Main St</u>	City: <u>QUINCY</u>	Zip: <u>95371</u>
Permit #: <u>25-01961</u>	Exp Date: <u>2/1/26</u>	Permit Holder: <u>SAFEWAY, INC.</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	In	N/O/N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE										
1. Demonstration of knowledge: food safety certification					15. Food obtained from approved source					
Food Safety Cert Name: <i>Pending - From New Manager</i>		Exp. Date			16. Compliance with shell stock tags, condition, display					
EMPLOYEE HEALTH & HYGIENIC PRACTICES										
2. Communicable disease; reporting, restrictions & exclusions					17. Compliance with Gulf Oyster Regulations					
3. No discharge from eyes, nose, and mouth					CONFORMANCE WITH APPROVED PROCEDURES					
4. Proper eating, tasting, drinking or tobacco use					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
PREVENTING CONTAMINATION BY HANDS										
5. Hands clean and properly washed; gloves used properly					SB 13 83 Food Diversion Program					
6. Adequate handwashing facilities supplied & accessible					CONSUMER ADVISORY					
TIME AND TEMPERATURE RELATIONSHIPS										
7. Proper hot and cold holding temperatures					19. Consumer advisory provided for raw or undercooked foods					
8. Time as a public health control; procedures & records					Highly Susceptible Populations					
9. Proper cooling methods					20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
10. Proper cooking time & temperatures					WATER/HOT WATER					
11. Proper reheating procedures for hot holding					21. Hot and cold water available					
PROTECTION FROM CONTAMINATION										
12. Returned and re-service of food					Temp <i>120°F</i>					
13. Food in good condition, safe and unadulterated					LIQUID WASTE DISPOSAL					
14. Food contact surfaces: clean and sanitized					22. Sewage and wastewater properly disposed					
					VERMIN					
					23. No rodents, insects, birds, or animals					

SUPERVISION		OUT	OUT
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			
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) Eliezer 10-20-07

Title 35

Received by (Signature)

Specialist (Print)

~~Specialist (Signature)~~

Re-inspection Date:

Facility Name:

SAFEWAY #262

FA ID # -

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Date of Inspection: 1/24/25

OBSERVATIONS AND CORRECTIVE ACTIONS

35) Walk-in at Deli shelves - general cleaning of shelves needed
• General cleaning of floor and wall behind pressure fryers + ovens.

7) Vegetable display fridge - perishable items @ ~45-56°F.
Please service to maintain 41°F or below.

1) Obtain manager's cert within 30 days.
email to QUINCYENV@countyofplumas.com

- Email S31383 Records to DENNISECR@countyofplumas.com
↳ Food divergent program.
- Monthly logs are required.

Received by (Print)

Elizabeth Barra

Title

3rd

Received by (Signature)

Specialist (Print)

Dawn Stolc

Specialist (Signature)

Re-inspection Date:

Next Return