



Date of Inspection: 6/3/20

Facility Name: Feather River Food CO-OP-Portola Phone Number 838-1642 PR ID # 130  
 Facility Site Address: 60 Native St City: Portola Zip 96122  
 Permit #: 20-097 Exp Date: 8/5/21 Permit Holder: Quincy Natural Foods, Inc. Type of Inspection: **SPECIAL**

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		COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>						<b>FOOD FROM APPROVED SOURCES</b>					
<input checked="" type="checkbox"/>		1. Demonstration of knowledge; food safety certification				<input checked="" type="checkbox"/>		16. Food obtained from approved source			
		Food Safety Cert Name: <u>April Hurston</u> Exp. Date <u>1/30/24</u>				<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
<input checked="" type="checkbox"/>		2. All food handlers have valid Food Handler Cards				<input checked="" type="checkbox"/>		17. Takeout, Curbside Pickup, or Delivery Only			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						<input checked="" type="checkbox"/>		18. Social Distancing Implemented			
<input checked="" type="checkbox"/>		3. Communicable disease; reporting, restrictions & exclusions				<input checked="" type="checkbox"/>		19. Face Covering Used			
<input checked="" type="checkbox"/>		4. No discharge from eyes, nose, and mouth				<b>Highly Susceptible Populations</b>					
<input checked="" type="checkbox"/>		5. Proper eating, tasting, drinking or tobacco use				<input checked="" type="checkbox"/>		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>WATER/HOT WATER</b>					
<input checked="" type="checkbox"/>		6. Hands clean and properly washed; gloves used properly				<input checked="" type="checkbox"/>		21. Hot and cold water available			
<input checked="" type="checkbox"/>		7. Adequate handwashing facilities supplied & accessible				<b>LIQUID WASTE DISPOSAL</b>					
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						<input checked="" type="checkbox"/>		22. Sewage and wastewater properly disposed			
<input checked="" type="checkbox"/>		8. Proper hot and cold holding temperatures				<b>VERMIN</b>					
<input checked="" type="checkbox"/>		9. Time as a public health control; procedures & records				<input checked="" type="checkbox"/>		23. No rodents, insects, birds, or animals			
<input checked="" type="checkbox"/>		10. Proper cooling methods									
<input checked="" type="checkbox"/>		11. Proper cooking time & temperatures									
<input checked="" type="checkbox"/>		12. Proper reheating procedures for hot holding									
<b>PROTECTION FROM CONTAMINATION</b>											
<input checked="" type="checkbox"/>		13. Returned and re-service of food									
<input checked="" type="checkbox"/>		14. Food in good condition, safe and unadulterated									
<input checked="" type="checkbox"/>		15. Food contact surfaces: clean and sanitized									

**FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS**

Observation area with multiple empty rows for recording findings.

Received by (Print) April Hurston Title \_\_\_\_\_  
 Email: frfc@qnf.coop  
 Specialist (Print) Eric Camba Specialist (Signature) [Signature] Re-inspection Date: next routine