



Date of Inspection: 11/23/20

Facility Name: Chevron-Quincy Phone Number _____ PR ID # 608
 Facility Site Address: 151 Crescent St City: Quincy Zip 95971
 Permit #: 19-075 Exp Date: _____ Permit Holder: Hart Convenience Stores, LLC
 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
DEMONSTRATION OF KNOWLEDGE						FOOD FROM APPROVED SOURCES					
X		1. Demonstration of knowledge; food safety certification				X		16. Food obtained from approved source			
		Food Safety Cert Name: <u>Terry Means</u> Exp. Date <u>4/23/24</u>				CORONAVIRUS GUIDANCE IMPLEMENTATION					
X		2. All food handlers have valid Food Handler Cards				X		17. Takeout, Curbside Pickup, or Delivery Only			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						X		18. Social Distancing Implemented			
		3. Communicable disease; reporting, restrictions & exclusions				X		19. Face Covering Used			
		4. No discharge from eyes, nose, and mouth				Highly Susceptible Populations					
		5. Proper eating, tasting, drinking or tobacco use				X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
PREVENTING CONTAMINATION BY HANDS						WATER/HOT WATER					
X		6. Hands clean and properly washed; gloves used properly				X		21. Hot and cold water available			
X		7. Adequate handwashing facilities supplied & accessible				LIQUID WASTE DISPOSAL					
TIME AND TEMPERATURE RELATIONSHIPS						X		22. Sewage and wastewater properly disposed			
X		8. Proper hot and cold holding temperatures				VERMIN					
		9. Time as a public health control; procedures & records				X		23. No rodents, insects, birds, or animals			
		10. Proper cooling methods									
		11. Proper cooking time & temperatures									
		12. Proper reheating procedures for hot holding									
PROTECTION FROM CONTAMINATION											
X		13. Returned and re-service of food									
X		14. Food in good condition, safe and unadulterated									
X		15. Food contact surfaces: clean and sanitized									

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

Received by (Print) Operator took picture Title _____
 Email: _____
 Specialist (Print) Eric Canbo Specialist (Signature) [Signature] Re-inspection Date: next routine