



Date of Inspection: 11/20/20

Facility Name: Fuel Star #1 - Beacon Phone Number _____ PR ID # 137
 Facility Site Address: 98 E. Main St. City: Quincy Zip 95971
 Permit #: 20-102 Exp Date: 2/1/2021 Permit Holder: Ghulam Faraed
 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>non-prep</u> Exp. Date _____									
	X	2. All food handlers have valid Food Handler Cards				X	/	CORONAVIRUS GUIDANCE IMPLEMENTATION			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						X		17. Takeout, Curbside Pickup, or Delivery Only			
X	/	3. Communicable disease; reporting, restrictions & exclusions				X		18. Social Distancing Implemented		/	
X		4. No discharge from eyes, nose, and mouth				X		19. Face Covering Used		/	
X		5. Proper eating, tasting, drinking or tobacco use		/		Highly Susceptible Populations					
PREVENTING CONTAMINATION BY HANDS							X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X		6. Hands clean and properly washed; gloves used properly				WATER/HOT WATER					
X	/	7. Adequate handwashing facilities supplied & accessible		/		X	/	21. Hot and cold water available			
TIME AND TEMPERATURE RELATIONSHIPS						LIQUID WASTE DISPOSAL					
X		8. Proper hot and cold holding temperatures				X	/	22. Sewage and wastewater properly disposed			
	X	9. Time as a public health control; procedures & records				VERMIN					
	X	10. Proper cooling methods				X	/	23. No rodents, insects, birds, or animals			
	X	11. Proper cooking time & temperatures									
	X	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) Facility took photo of insp. form Title _____
 Email: _____
 Specialist (Print) Eric Carbo Specialist (Signature) [Signature] Re-inspection Date: next routine