



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

Date of Inspection: 11/23/20

Facility Name: <u>Chevron-Quincy</u>	Phone Number: _____	PR ID #: <u>108</u>
Facility Site Address: <u>151 Crescent St</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>19-075</u>	Exp Date: _____	Permit Holder: <u>Hurt Convenience Stores, LLC</u>
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	DEM ONSTRATION OF KNOWLEDGE	COS	MAJ	OUT
☒		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Terry Means</u>		Exp. Date <u>4/23/24</u>			
☒		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
☒		3. Communicable disease; reporting, restrictions & exclusions			
☒		4. No discharge from eyes, nose, and mouth			
☒		5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
☒		6. Hands clean and properly washed; gloves used properly			
☒		7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
☒		8. Proper hot and cold holding temperatures			
☒		9. Time as a public health control; procedures & records			
☒		10. Proper cooling methods			
☒		11. Proper cooking time & temperatures			
☒		12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
☒		13. Returned and re-service of food			
☒		14. Food in good condition, safe and unadulterated			
☒		15. Food contact surfaces: clean and sanitized			
FOOD FROM APPROVED SOURCES					
☒		16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
☒		17. Takeout, Curbside Pickup, or Delivery Only			
☒		18. Social Distancing Implemented			
☒		19. Face Covering Used			
		Highly Susceptible Populations			
		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
☒		21. Hot and cold water available			
		LIQUID WASTE DISPOSAL			
☒		22. Sewage and wastewater properly disposed			
VERMIN					
☒		23. No rodents, insects, birds, or animals			

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

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



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

Date of Inspection: 5/12/2020

Facility Name: <u>Chevron-Quincy</u>	Phone Number: <u>283-3999</u>	PR ID # <u>108</u>
Facility Site Address: <u>151 Crescent St.</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>19-075</u>	Exp Date: <u>4/18/2020</u>	Permit Holder: <u>Hunt Convenience Stores, LLC</u>
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	DEM ONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	In	N/O-N/A	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
☒		1. Demonstration of knowledge; food safety certification				☒		16. Food obtained from approved source			
		Food Safety Cert Name: <u>Terry Mears</u>	Exp. Date <u>4/23/24</u>					CORONAVIRUS GUIDANCE IMPLEMENTATION			
☒		2. All food handlers have valid Food Handler Cards				☒		17. Takeout, Curbside Pickup, or Delivery Only			
☒		3. Communicable disease; reporting, restrictions & exclusions				☒		18. Social Distancing Implemented			
☒		4. No discharge from eyes, nose, and mouth				☒		19. Face Covering Used			
☒		5. Proper eating, tasting, drinking or tobacco use						20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
☒		6. Hands clean and properly washed; gloves used properly						Highly Susceptible Populations			
☒		7. Adequate handwashing facilities supplied & accessible						WATER/HOT WATER			
☒		8. Proper hot and cold holding temperatures				☒		21. Hot and cold water available			
☒		9. Time as a public health control; procedures & records				☒		LIQUID WASTE DISPOSAL			
☒		10. Proper cooling methods				☒		22. Sewage and wastewater properly disposed			
☒		11. Proper cooking time & temperatures						VERMIN			
☒		12. Proper reheating procedures for hot holding				☒		23. No rodents, insects, birds, or animals			
☒		13. Returned and re-service of food									
☒		14. Food in good condition, safe and unadulterated									
☒		15. Food contact surfaces: clean and sanitized									
PROTECTION FROM CONTAMINATION											
FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS											

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

Received by (Print) Terry Mears Title

Email: tmears@huntstations.com

Specialist (Print) Eric Caubo Specialist (Signature) [Signature]

Re-inspection Date: next routine