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: 08/24/15

Facility Name: DOLLAR GENERAL - PORTOLA
Facility Site Address: 543 W SIERRA
City: PORTOLA
Zip: 96122
Permit #: PENDING
Exp Date: Permit Holder: DOLGEN CAL IF
PR ID #: 987

Type of Inspection: PRE-CERTIFICATION

See reverse side for the code sections and general requirements that correspond to each violation listed below.

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DEMONSTRATION OF KNOWLEDGE

Food Safety Cert Name: Exp Date:

EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Demonstration of knowledge; food safety certification

2. Communicable disease; reporting, restrictions & exclusions

3. No discharge from eyes, nose, and mouth

4. Proper eating, tasting, drinking or tobacco use

PREVENTING CONTAMINATION BY HANDS

5. Hands clean and properly washed; gloves used properly

6. Adequate handwashing facilities supplied & accessible

TIME AND TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures

8. Time as a public health control; procedures & records

9. Proper cooking methods

10. Proper cooking time & temperatures

11. Proper reheating procedures for hot holding

PROTECTION FROM CONTAMINATION

12. Resumed re-service of food

13. Food in good condition, safe and unadulterated

14. Food contact surfaces: clean and sanitized

15. Food from approved sources

16. Compliance with shell stock tags, condition, display

17. Compliance with Oyster Regulations

18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan

19. Consumer advisory provided for raw or undercooked foods

HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed health care facilities; public & private schools; prohibited foods not offered

21. Hot and cold water available

22. Water/Hot Water

23. Adequate ventilation and lighting: designated areas, use

24. Personal cleanliness and hair restraints

25. Personal cleanliness and hair restraints

26. Approved thawing methods used; frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored, used

30. Food storage/ Display/ Service

31. Consumer self-service

32. Food property labeled & honestly presented

33. Equipment/ Utensils/ Linens

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

39. Thermometers provided and accurate

40. Wiping cloths: properly used and stored

41. Plumbing: proper backflow devices

42. Garbage & refuse properly disposed; facilities maintained

43. Toilet facilities: properly constructed, supplied, cleaned

44. Premises; personal/cleaning items; vermin-proofing

45. Floor, walls and ceilings: built, maintained, and clean

46. No unapproved private homes/ living or sleeping quarters

47. Signs posted; last inspection report available

48. Plan Review

49. Permits Available

50. Imposition

51. Permit Suspension

Title: DISTRICT MANAGER

Received by (Print): JENNIFER JOHNS

Received by (Signature):

Specialist (Print):

Specialist (Signature):

Re-inspection Date: 08/24/15
Facility Name: DOLLAR GENERAL - Fortuna
FA ID # 987

Date of Inspection: 8/10/15

OBSERVATIONS AND CORRECTIVE ACTIONS

- This non-prep facility is approved for operation -

Received by (Print)   JENNIFER JENKS

Received by (Signature)   

Specialist (Print)   ROBERT KIRCHMAR

Specialist (Signature)   

Re-inspection Date:   

Title   