Facility Name: Coeun's Store
Facility Site Address: 1541 Main St, City: Chico, Zip: 95928
Permit #: 17-48574-B, Exp Date: 6/13/18

DISTRIBUTION OF KNOWLEDGE
1. Demonstration of knowledge; food safety certification
   Food Safety Cert Name: New Date

EMPLOYEE HEALTH & HYGIENIC PRACTICES
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 cooling methods
10. Proper cooking time & temperatures
11. Proper reheating procedures for hot holding

PROTECTION FROM CONTAMINATION
12. Returned and re-service of food
13. Food in good condition, safe and unadulterated
14. Food contact surfaces: clean and sanitized

FOOD FROM APPROVED SOURCES
15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan
19. Consumer advisory provided for raw or undercooked foods
20. Licensed health care facilities/ public & private schools; prohibited foods not offered
21. Hot and cold water available

WATER/ WASTE WATER
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds, or animals
24. Thermometers provided and accurate
25. Wiping cloths properly used and stored

SUPERVISION
26. Adopted food safety requirements
27. Food separated and protected
28. Washing fruits and vegetables
29. Storage: food storage containers identified
30. Food properly labeled & honestly presented
31. Consumer self service
32. Equipment/ Utensils/ Linens
33. Nonfood contact surfaces clean
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

PLUMAS COUNTY ENVIRONMENTAL HEALTH DIVISION
FOOD SAFETY EVALUATION REPORT
270 County Hospital Rd., Ste 127, Quincy, CA 95971
Phone: (530) 293-6355, FAX (530) 293-6241

Date of Inspection: 3/27/18
Type of Inspection: [ ] Routine [ ] Special

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT = Out of Compliance

Notes:

Revised: 3/27/18

Received by (Print) [Signature]
Specialist (Print) [Signature]

Title

Re-inspection Date:
1. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (115.347) Food facilities that prepare, handle or serve non-packaged potentially hazardous food shall have an employee who has passed an accredited food safety certification examination (115.347-115.347-1).

2. Employees shall not eat, drink, or smoke in any work area. (115.347-1) Employees are required to wash their hands before beginning work, before handling food, or eating/using utensils; as cited on, during, food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods after touching bodily parts; after using toilet room; or any time when contamination may occur. (115.347) Hand hygiene soap or towels shall be provided in dispensers. Disinfectors shall be maintained in good repair. (115.347-2) Adequate facilities shall be provided for hand washing, food preparation, and cleaning of utensils and equipment. (115.347-3, 115.347-5, 115.347-6)

3. Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (115.347-6, 115.347-7, 115.347-8)

4. When less than 40°F, potentially hazardous foods shall be held at 10°F or warmer.