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: 1/11/19

Facility Name: Dollar Tree Stores - Quincy
Facility Site Address: 50 E. Main
City: Quincy
Zip: 95971

Permit #: 18-154142 Exp Date: 3/1/19
Permit Holder: Dollar Tree Stores, Inc.
Type of Inspection: 400/100

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

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
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<tbody>
<tr>
<td>1. Demonstration of knowledge: food safety certification</td>
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<tr>
<td>Food Safety Cert Name:</td>
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<td>2. Communicable disease: reporting, restrictions &amp; exclusions</td>
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<td>3. No discharge from eyes, nose, and mouth</td>
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<td>4. Proper eating, tasting, drinking or tobacco use</td>
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<td>5. Hands clean and properly washed; gloves used properly</td>
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<td>6. Adequate handwashing facilities supplied &amp; accessible</td>
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<td>7. Proper hot and cold holding temperatures</td>
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<td>8. Time as a public health control; procedures &amp; records</td>
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<td>9. Proper cooling methods</td>
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<td>10. Proper cooking time &amp; temperatures</td>
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<td>11. Proper reheating procedures for hot holding</td>
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<td>12. Returned and re-service of food</td>
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<td>13. Food in good condition, safe and unadulterated</td>
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<td>14. Food contact surfaces: clean and sanitized</td>
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<td>15. Food obtained from approved source</td>
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<td>16. Compliance with shelf stock tags, condition, display</td>
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<td>17. Compliance with Oyster Regulations</td>
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<td>18. Compliance with variance, specialized process, reduced oxygen packaging, &amp; HACCP Plan</td>
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<td>19. Consumer advisory provided for raw or undercooked foods</td>
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<td>20. Licensed health care facilities/ public &amp; private schools; prohibited foods not offered</td>
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<td>21. Hot and cold water available</td>
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<td>22. Sewage and wastewater properly disposed</td>
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<td>23. No rodents, insects, birds, or animals</td>
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<td>24. Person in charge present and performs duties</td>
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<td>PERSONAL CLEANLINESS</td>
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<td>25. Personal cleanliness and hair restraints</td>
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<td>GENERAL FOOD SAFETY REQUIREMENTS</td>
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<td>26. Approved thawing methods used, frozen food</td>
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<td>27. Food separated and protected</td>
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<td>28. Washing fruits and vegetables</td>
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<td>29. Toxic substances properly identified, stored, used</td>
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<td>FOOD STORAGE/ DISPLAY/ SERVICE</td>
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<td>30. Food storage; food storage containers identified</td>
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<td>31. Consumer self-service</td>
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<td>32. Food properly labeled &amp; honestly presented</td>
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<td>EQUIPMENT/ UTENSILS/ LINENS</td>
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<td>33. Nonfood contact surfaces clean</td>
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<td>34. Warewashing facilities: installed, maintained, used; test strips</td>
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<td>35. Equipment/ Utensils approved; installed; clean; good repair, capacity</td>
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<td>36. Equipment, utensils and linens: storage and use</td>
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<td>37. Vending machines</td>
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<td>38. Adequate ventilation and lighting; designated areas, use</td>
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<td>39. Thermometers provided and accurate</td>
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<td>PHYSICAL FACILITIES</td>
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<td>40. Wiping cloths: properly used and stored</td>
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<td>41. Plumbing: proper backflow devices</td>
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<td>42. Garbage and refuse properly disposed; facilities maintained</td>
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<td>43. Toilet facilities: properly constructed, supplied, cleaned</td>
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<td>44. Premises: personal/cleaning items; vermin-proofing</td>
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<td>PERMANENT FOOD FACILITIES</td>
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<td>45. Floor, walls and ceilings: built, maintained, and clean</td>
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<td>46. No unapproved private homes/ living or sleeping quarters</td>
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<td>SIGNS/ REQUIREMENTS</td>
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<td>47. Signs posted; last inspection report available</td>
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<td>COMPLIANCE &amp; ENFORCEMENT</td>
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<td>48. Plan Review</td>
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<td>49. Permits Available</td>
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<td>50. Impoundment</td>
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<td>51. Permit Suspension</td>
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Received by (Print): Stephanie Harvey
Received by (Signature): 
Specialist (Print): Pat Saunders
Specialist (Signature): 
Title: 
Re-inspection Date:
22. A roof top drain that partially runs through the inside of the
facility, located in back store room, was dripping/watering @ time of
inspection. Tile unaltered area had no food or food related items present
@ time of inspection & req. manager food not located in this area while
stored.

Investigation into this drain identified that it is a roof drain that
discharges through the wall & onto ground outside back of the facility
facilities. To repair drain w/in 2-3 days facility to properly clean &
disinfect once work/repair is fixed.

This is a roof top drain, no sewage.

21. Facility to supply an adequate supply of hot water to the
handwash sink located in the restrooms.