## 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: **14 NOV 16**

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### Facility Information
- **Name:** DOLGECNCA LLC
- **Permit #:** 16-143783
- **Exp Date:** 11/17
- **City:** CHESTER
- **Phone:** (530) 8951
- **Zip:** 96020
- **Type of Inspection:** Routine

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### Food Safety Evaluation

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

### Code Sections

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#### DEMONSTRATION OF KNOWLEDGE
- Demonstration of knowledge: food safety certification

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES
- Communicable disease; reporting, restrictions & exclusions
- No discharge from eyes, nose, and mouth
- Proper eating, tasting, drinking or tobacco use
- Preventing contamination by hands
- Hands clean and properly washed; gloves used properly
- Adequate handwashing facilities supplied & accessible

#### TIME AND TEMPERATURE RELATIONSHIPS
- Proper hot and cold holding temperatures
- Time as a public health control; procedures & records
- Proper cooking methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

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

#### SUPERVISION
- Person in charge present and performs duties
- Personal cleanliness and hair restraints

#### GENERAL FOOD SAFETY REQUIREMENTS
- Approved thawing methods used, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

#### FOOD STORAGE/ DISPLAY/ SERVICE
- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

#### EQUIPMENT/ UTENSILS/ LINENS
- Nonfood contact surfaces clean
- Warewashing facilities; installed, maintained, used; test strips
- Equipment/ utensils approved, installed, clean; good repair; capacity
- Equipment, utensils and linens: storage and use
- Vending machines
- Adequate ventilation and lighting; designated areas, use

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### Food from Approved Sources

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#### Conformance with approved procedures
- Consumer advisory provided for raw or undercooked foods
- Highly Susceptible Populations
- Licensed health care facilities/ public & private schools; prohibited foods not offered
- Water/ Hot Water
- Hot and cold water available
- Temp
- Liquid Waste Disposal
- Sewage and wastewater properly disposed
- Rodents, insects, birds, or animals

#### Supervision
- Thermometers provided and accurate
- Wiping cloths: properly used and stored

#### Physical Facilities
- Plumbing: proper backflow devices
- Garbage and refuse properly disposed; facilities maintained
- Toilet facilities: properly constructed, supplied, cleaned
- Premises: personal/leasing items: vermin-proofed

#### Permanent Food Facilities
- Floor, walls and ceilings: built, maintained, and clean
- No unsanitary private homes/ living or sleeping quarters

#### Signs
- Signs posted; last inspection report available

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### Re-inspection Date
- 11/27/16

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Received by (Print): **Emily Mayo**

Received by (Signature): **[Signature]**

Specialist (Print): **[Signature]**

Title:** SM