### 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: 18 DEC 18

**Facility Name:** SHU IN OAS Foods
**Facility Site Address:** 1794 2nd Ave Quincy ZP: 95971
**Permit #:** 18-139193 **Exp Date:** 5/31/19
**Permit Holder:** North Shore Grocery Inc

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

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### DEMONSTRATION OF KNOWLEDGE

- **1. Demonstration of knowledge; food safety certification**

### 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 uncontaminated**
- **14. Food contact surfaces: clean and sanitized**

### SUPERVISION

- **24. Person in charge present and performs duties**

### PERSONAL CLEANLINESS

### GENERAL FOOD SAFETY REQUIREMENTS

- **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**

### FOOD STORAGE/ DISPLAY SERVICE

- **30. Food storage; food storage containers identified**
- **31. Consumer self-service**
- **32. Food properly labeled & honestly presented**

### 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**

### PHYSICAL FACILITIES

- **41. Plumbing; proper backflow devices**
- **42. Garbage and refuse properly disposed, facilities maintained**
- **43. Toilet facilities: properly constructed, supplied, cleaned**
- **44. Premises; personal cleaning items; vermin-proofing**

### PERMANENT FOOD FACILITIES

- **45. Floor, walls and ceilings: built, maintained, and clean**
- **46. No unapproved private homes/ living or sleeping quarters**

### SIGNS REQUIREMENTS

- **47. Signs posted; last inspection report available**

### COMPLIANCE & ENFORCEMENT

- **48. Plan Review**
- **49. Permits Available**
- **50. Impoundment**
- **51. Permit Suspension**

**Received by (Print):**

**Received by (Signature):**

**Specialist (Print):**

**Specialist (Signature):**

**Re-inspection Date:** 2/3/07