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

Facility Name: Chester Min-Mark
Facility Site Address: 303 MAIN City: Chester
Phone Number: 258-3500 Zip 96020
PR ID #: 203
Type of Inspection: Routine

Date of Inspection: 3/21/19

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

<table>
<thead>
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<th>In</th>
<th>N/O-N/A</th>
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<th>MAJ</th>
<th>OUT</th>
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DEMONSTRATION OF KNOWLEDGE
1. Demonstration of knowledge; food safety certification
   Food Safety Cert Name: Charlene Mayes
   Exp Date: 4/24/22

EMPLOYEE HEALTH & HYGIENIC PRACTICES
2. Communicable disease; reporting, restrictions & exclusions
   X
3. No discharge from eyes, nose, and mouth
   X
4. Proper eating, tasting, drinking or tobacco use
   X

PREVENTING CONTAMINATION BY HANDS
5. Hands clean and properly washed; gloves used properly
   X
6. Adequate handwashing facilities supplied & accessible
   X

TIME AND TEMPERATURE RELATIONSHIPS
7. Proper hot and cold holding temperatures
   X
8. Time as a public health control; procedures & records
   X
9. Proper cooling methods
   X
10. Proper cooking time & temperatures
    X
11. Proper reheating procedures for hot holding

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

FOOD FROM APPROVED SOURCES
15. Food obtained from approved source
    X
16. Compliance with shell stock tags, condition, display
    X
17. Compliance with HACCP Plan

CONFORMANCE WITH APPROVED PROCEDURES
18. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan
    X

CONSUMER ADVISORY
19. Consumer advisory provided for raw or undercooked foods
    X

WATER/HOT WATER
21. Hot and cold water available
    Temp. 120°F

LIQUID WASTE DISPOSAL
22. Sewage and wastewater properly disposed
    VERMIN

VERMIN
23. No rodents, insects, birds, or animals

SUPERVISION
24. Person in charge present and performs duties
25. Personal cleanliness and hair restraints
26. Approved thawing methods, frozen food
27. Food separated and protected
28. Washing fruits and vegetables
29. Toxic substances properly identified, stored, used

GENERAL FOOD SAFETY REQUIREMENTS
30. Food storage; food storage containers identified
31. Consumer self-service
32. Food properly labeled & honestly presented

FOOD STORAGE/ DISPLAY/ SERVICE
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
39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored

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): Charlene Mayes
Received by (Signature): Charlene Mayes
Specialist (Print): Pat Saunders
Specialist (Signature): [Signature]

Title: Manager

Re-inspection Date: