**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:** Wells Toure Pump  **Phone Number:** 284-6655  **PR ID #:** 155

**City:** Greenville  **Zip:** 95971  **Type of Inspection:** ROUTINE

**Permit #:** 19-122-Food  **Exp Date:** 2/1/2020  **Permit Holder:** Rupinder Singh

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

<table>
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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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<tbody>
<tr>
<td>1.</td>
<td>Demonstration of knowledge, food safety certification</td>
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<td>2.</td>
<td>Communicable disease; reporting, restrictions &amp; exclusions</td>
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<td>3.</td>
<td>No discharge from eyes, nose, and mouth</td>
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<td>4.</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
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<td>5.</td>
<td>Hands clean and properly washed; gloves used properly</td>
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<td>6.</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
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<td>7.</td>
<td>Proper hot and cold holding temperatures</td>
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<td>8.</td>
<td>Time as a public health control; procedures &amp; records</td>
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<td>9.</td>
<td>Proper cooling methods</td>
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<td>10.</td>
<td>Proper cooling time &amp; temperatures</td>
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<td>11.</td>
<td>Proper reheating procedures for hot holding</td>
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<td>12.</td>
<td>Returned and re-service of food</td>
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<td>13.</td>
<td>Food in good condition, safe and unadulterated</td>
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<td>14.</td>
<td>Food contact surfaces: clean and sanitized</td>
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**FOOD FROM APPROVED SOURCES**
15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with GFSI Oyster Regulations
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan

**CONFORMITY WITH APPROVED PROCEDURES**
19. Consumer advisory provided for raw or undercooked foods

**HIGHLY SUSCEPTIBLE POPULATIONS**
20. Licensed health care facilities: public & private schools; prohibited foods not offered

**WATER/HOT WATER**
21. Hot and cold water available

**LIQUID WASTE DISPOSAL**
22. Sewage and wastewater properly disposed

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

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

**PERSONAL CLEANLINESS**
25. Personal cleanliness and hair restraints

**GENERAL FOOD SAFETY REQUIREMENTS**
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**
39. Thermometers provided and accurate
40. Wiping cloths: properly used and stored
41. Pluming: proper backflow devices
42. Garbage and refuse properly disposed; facilities maintained
43. Toilet facilities: properly constructed, supplied, cleaned
44. Premises; personal/cleaning items: vermin-proof

**PERMANENT FOOD FACILITIES**
45. Floor, walls and ceilings: built, maintained, and clean
46. 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)  
Dai's Saige  
Signature  
Title

Received by (Signature)  

Specialist (Print)  
Eric Canto  
Specialist (Signature)  
John S

Re-inspection Date: next routine