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: Fast Star Benson
Facility Site Address: 48 E Main St. City: Quincy Zip: 95971
Permit #: 19-102 Exp Date: 2/1/20 Permit Holder: Gamal Faleed
Type of Inspection: Routine

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

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification
   Food Safety Cert Name: Non-Prep
   Exp. Date

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 unadulterated
14. Food contact surfaces: clean and sanitized

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>15. Food obtained from approved source</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>16. Compliance with shell stock tags, condition, display</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>17. Compliance with Gulf Oyster Regulations</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>18. Compliance with variance, specialized process, reduced oxygen packaging, &amp; HACCP Plan</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>19. Consumer advisory provided for raw or undercooked foods</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>20. Licensed food service facilities/ public &amp; private schools; prohibited foods not offered</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>21. Hot and cold water available Temp 120°F</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>22. Sewage and wastewater properly disposed</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>23. No rodents, insects, birds, or animals</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

SUPervision

24. Person in charge present and performs duties
   PERSONAL CLEANNESS
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

<table>
<thead>
<tr>
<th>In</th>
<th>N/O-N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>39. Thermometers provided and accurate</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>40. Wiping cloths: properly used and stored</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>41. Plumbing: proper backflow devices</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>42. Garbage and refuse properly disposed; facilities maintained</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>43. Toilet facilities: properly constructed, supplied, cleaned</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>44. Premises; personal/ cleaning items; warm-in/cooling</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>45. Floor, walls and ceilings: built, maintained, and clean</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>46. No unapproved private homes/ living or sleeping quarters</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>47. Signs posted; last inspection report available</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

COMPLIANCE & ENFORCEMENT

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

Re-Inspection Date: Routine

Received by (Print) JD Elliott
Title Cashier

Received by (Signature)
Specialist (Print) Trinity Stirling
Specialist (Signature) Trang Tuan

Re-Inspection Date: Routine