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: 6/25/20

Facility Name: Evergreen Market
Facility Site Address: 429 Cedar St
City: Quincy Zip: 95971
Permit #: 210-093 Exp Date: 2/1/21 Permit Holder: Tucker

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
   - X

**EMPLOYEE HEALTH & HYGIENIC PRACTICES**

1. Communicable disease; reporting, restrictions & exclusions
   - ![ ]

2. No discharge from eyes, nose, and mouth
   - ![ ]

3. 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 cooking methods
   - ![ ]

10. Proper cooking time & temperatures
    - ![ ]

11. Proper reheating procedures for hot holding
    - ![ ]

**PROTECTION FROM CONTAMINATION**

12. Returned & re-service of food
    - ![ ]

13. Food in good condition, safe and unadulterated
    - ![ ]

14. Food contact surfaces; clean and sanitized
    - ![ ]

**SUPERVISION**

24. Person in charge present performs duties
    - ![ ]

25. Personal cleanliness and hair restraints
    - ![ ]

**PERSONAL CLEANLINESS**

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
    - ![ ]

**EQUIPMENT/ UTENSILS/ LINENS**

32. Food properly labeled & honestly presented
    - ![ ]

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
    - ![ ]

41. Plumbing; proper backflow devices
    - ![ ]

42. Garbage and refuse properly disposed, facilities maintained
    - ![ ]

43. Toilet facilities; properly constructed, supplied, cleaned
    - ![ ]

**PHYSICAL FACILITIES**

44. Premises; personal/cleaning items; vermin-proofing
    - ![ ]

45. Floor, walls and ceilings; built, maintained, and clean
    - ![ ]

46. No unapproved private homes/ living or sleeping quarters
    - ![ ]

47. Signs posted; last inspection report available
    - ![ ]

48. Plan Review
    - ![ ]

49. Permits Available
    - ![ ]

50. Impoundment
    - ![ ]

51. Permit Suspension
    - ![ ]

**FOOD FROM APPROVED SOURCES**

15. Food obtained from approved source
    - ![ ]

16. Compliance with shell stock tags, condition, display
    - ![ ]

17. Compliance with Shellfish Oyster Regulations
    - ![ ]

18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
    - ![ ]

19. Consumer Advisory
    - ![ ]

20. Licensed health care facilities/ public & private schools; prohibited foods not offered
    - ![ ]

21. Hot and cold water available
    - ![ ]

22. Sewage and wastewater properly disposed
    - ![ ]

23. No rodents, insects, birds, or animals
    - ![ ]

**HIGHLY SUSCEPTIBLE POPULATIONS**

24. Highly Susceptible Populations
    - ![ ]

**LIQUID WASTE DISPOSAL**

25. Sewage and wastewater properly disposed
    - ![ ]

**VERMIN**

26. No rodents, insects, birds, or animals
    - ![ ]

**SITES/ REQUIREMENTS**

27. Signs posted; last inspection report available
    - ![ ]

28. Plan Review
    - ![ ]

29. Permits Available
    - ![ ]

30. Impoundment
    - ![ ]

31. Permit Suspension
    - ![ ]

**COMPLIANCE & ENFORCEMENT**

32. Plan Review
    - ![ ]

33. Permits Available
    - ![ ]

34. Impoundment
    - ![ ]

35. Permit Suspension
    - ![ ]

**Re-inspection Date:**

Received by (Print) Elizabeth Johnson
Received by (Signature)

Specialist (Print) Pat Swopes
Specialist (Signature)
45. Low Team Goal - Replace Flooring in Deli & Produce Area, All Floors to be Quasar, Non-Slip, Smooth, Non-Absorbant & Easy Cleanable

Note: Daily walk-in refrigeration unit: Door & Walls Have Been Replaced - Expected Job completion

Spoke w/ Manager Regarding Complaints Re: #120 Employees Not Wearing Face Coverings, All Employees Were Utilizing Face Coverings & Time of Inspection. Continue Use of Face Coverings.

Copy of 6/18/20 Letter Given To Manager.

Received by (Print) Lisabeth Johnson Title Asst Manager
Received by (Signature) 
Specialist (Print) Pat Saunders Specialist (Signature) 
Re-inspection Date: