



Date of Inspection: 6/19/20

Facility Name: <u>Sav-Mor Foods #17</u>		Phone Number: <u>283-2370</u>	PR ID #: <u>1346</u> <u>1074</u>
Facility Site Address: <u>1947 E Main St.</u>		City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>20-421</u>	Exp Date: <u>5/1/21</u>	Permit Holder: <u>North State Grovery</u>	Type of Inspection: SPECIAL

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

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT=Out of Compliance

In	N/O-N/A		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					
X		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Dave Toms</u> Exp. Date <u>4/18/23</u>					
X		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
X		3. Communicable disease; reporting, restrictions & exclusions			
X		4. No discharge from eyes, nose, and mouth			
X		5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
X		6. Hands clean and properly washed; gloves used properly			
X		7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
X		8. Proper hot and cold holding temperatures			
	X	9. Time as a public health control; procedures & records			
	X	10. Proper cooling methods			
	X	11. Proper cooking time & temperatures			
	X	12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
X		13. Returned and re-service of food			
X		14. Food in good condition, safe and unadulterated	X		
X		15. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
X		16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
N/A		17. Takeout, Curbside Pickup, or Delivery Only			
X		18. Social Distancing Implemented			
		19. Face Covering Used			X
Highly Susceptible Populations					
	X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
X		21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
X		22. Sewage and wastewater properly disposed			
VERMIN					
X		23. No rodents, insects, birds, or animals			

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

6. Hand washing station at entrance

19. Face covering use mixed ~50%

- State Order distributed during inspection, Face shield or similar for employees who cant wear face coverings

- Suggested increase in signage at entrance for customers face covering notice

Received by (Print) verbal ☒ assistant Manager - no signature due to covid procedures Title

Email: dcrowe@shop.savemor.com I emailed 6/19/20

Specialist (Print) J. Stirling

Specialist (Signature) [Signature]

Re-inspection Date: _____

Facility Name: Sav Mor Foods #17

FA ID # 1346

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OBSERVATIONS AND CORRECTIVE ACTIONS

14. Food storage in meat walk in, items stored on floor at time of inspection - corrected during inspection

Several significantly dented cans removed from shelf at time of inspection

Note - upgrades to butcher shop occurring at time of inspection
wall upgrade complete, floors in progress - no equipment changes per assistant Manager & Contractor
- backflow preventer needed at produce sink

Received by (Print) verbal w/ assistant manager Title no signature due to covid procedures

Received by (Signature)

Specialist (Print)

T. Stirling

Specialist (Signature)

T. Stirling

Re-inspection Date: