**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:** Goodwin's General Store  
**Facility Site Address:** 94139 Hwy 70  
**City:** Chico  
**Phone Number:** 993-4603  
**PR ID #:** 133  
**Zip:** 96105  
**Permit #:** 20-099  
**Exp Date:** 4/27/21  
**Permit Holder:** Martin Goodwin  
**Type of Inspection:** SPECIAL

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  
    
- **Food Safety Cert Name:** Donna Matlock  
  **Exp Date:** 4/27/21

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

- **PREVENTING CONTAMINATION BY HANDS**
  - 6. Hands clean and properly washed, gloves used properly
  - 7. Adequate handwashing facilities supplied & accessible

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

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

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- **FOOD FROM APPROVED SOURCES**
  - 16. Food obtained from approved source

- **CORONAVIRUS GUIDANCE IMPLEMENTATION**
  - 17. Takeout, Curbside Pickup, or Delivery Only
  - 18. Social Distancing Implemented
  - 19. Face Covering Used

- **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

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

17. Customers dining in at time of inspection. Facility stated they would put up chairs and begin take out only.

19. All employees required to wear face coverings. Must provide signage for customers requesting them to use mask.

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**Operator photo documented**

**Email:**

**Specialist (Print):** Eric Cauley  
**Specialist (Signature):** [Signature]

**Re-inspection Date:** next routine