

MOBILE FOOD PREPARATION UNIT INSPECTION-STRUCTURAL AND EQUIPMENT

VEHICLE NAME REGION BURGER LLC
 VEHICLE LICENSE NO. _____ FAIR LOCATION N/A
 OWNER'S NAME PLUMAS COUNTY COMMUNITY DEV. TELEPHONE NO. _____
 OWNER'S ADDRESS _____ DATE _____

		Complies Yes No		Complies Yes No	
I. Exterior Requirement					
SERVICE	A. Name and address of owner on each side, letters 3 inches high, 3/8 inch wide, or P.O. Box. 13602(a)	X		N. 2. Food temperature thermometer to be provided. 13604(b)	X
	B. Entrance doors to be self-closing. 13602(b)	X	X	O. Light bulbs enclosed in plastic for safety. 13603(j) 13603(j)	X
	C. Compressor units-separated from food preparation and storage area-accessible from outside. 13602(c)	X		III. Ventilation	
	D. No attachment (such as can opener) mounted on outside of vehicle. 13602(d)	X		A. 1. Effective mechanical exhaust ventilation at or above all cooking equipment. 13605	X
II. Interior Requirements					
3-Comp	A. 1. 2-comp metal sink, min. size 144 sq. in. 9" deep (e.g. 12"x12"x10") with metal drainboards (12"x12") 13603(a)	X		2. Hood above all cooking equipment. 13605	X
	2. Hot and cold running water from a swivel mixing faucet 13603(a)	X		3. Adequate ventilation to provide reasonable comfort. 13605	X
	B. 1. Laboratory, min. size 81 sq. in. 5" deep (e.g. 9"x9"x5") Hot & Cold running water, mixer faucets. 13606(b)	X		4. Provision for adequate make up air. 13605	X
	2. Fixed dispensers for soap and towel (single service). 13603(b)	X		IV. Storage	
	C. 1. Floors, walls & ceiling surfaces impervious, smooth & cleanable. Junction of walls & floors coved min. 4" or 4" topset. 13603(c)	X		A. 1. Separate storage for cleaning supplies, clothing and insecticide. 13606(b)	X
	D. All construction joints and seams shall be sealed. 13603(d)	X		2. Spare tires, etc. not stored in food areas. 13606(a)	X
	E. Equipment easily cleanable, no channels, crevices, flanges, ledges. 13603(g)	X		B. All pressure cylinders to be securely fastened to rigid structure of vehicle.	SEWAGE
	F. Equipment sealed to floor or 6 inches off of floor. 13603(f)	X		C. Adequate storage space for utensil and food products. 13606(e)	X
	G. Equipment spaced apart (3" min.) or sealed together. 13603(e)	X		D. Approved dispensers for single service utensils. 13606(f)	X
	H. Food contact surfaces shall be constructed of metal, high pressure laminated plastic or hardwood. 13603(g)	X		V. Window and Service Openings	
I. No unfinished wood surfaces. 13603(g)	X		A. 1. Food service, openings maximum of 216 sq. inches, separated min. of 18". 13607	X	
J. No smoking signs shall be posted. 13603(l)		X	2. Solid or screened closure. 13607	X	
K. Space around pipes, etc. to be sealed. 13603(i)	X		B. Windows to be screened if openable. 13607	X	
L. Proper type garbage and waste can inside. 13603(k)	X		VI. Water Supply and Waste Disposal		
M. 1. Adequate refrigeration for perishable products to be 45 degrees F. or below. 13604(a)	X		A. 1. Minimum of 30 gallon tank if not on an approved-water system. 13609(b)	X	
2. Accurate thermometer provided. 13604(a)	X		2. Water heater capable of providing water at 120 degrees F. 13609(b)	X	
3. Ice bed used for display and self service (optional). 13604(a)		X	3. Liquid waste tank 50% greater than fresh water tank or connected to a sewer system.	X	
N. 1. Provisions for maintaining hot foods 140 degrees F. or above. 13604(b)	X		4. Green colored hose for potable water or identified with green tape at two (2) foot intervals. Waste lines to be another color.	X	

REMARKS

FACILITY APPROVED TO OPERATE

Sanitarian

Received By



PLUMAS COUNTY

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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: 6/1/22

Facility Name: <u>Dollar General - Greenville</u>		Phone Number: _____		PR ID #: _____	
Facility Site Address: <u>322 Creek St</u>		City: <u>Greenville</u>		Zip: <u>95947</u>	
Permit #: <u>22-922</u>		Exp Date: <u>5/1/23</u>		Permit Holder: <u>Dollar Gen Cali</u>	
					Type of Inspection: <u>Routine</u>

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>The Packers</u>	Exp. Date _____		
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
X		2. Communicable disease; reporting, restrictions & exclusions			
X		3. No discharge from eyes, nose, and mouth			
X		4. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
X		5. Hands clean and properly washed; gloves used properly			
X		6. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
X		7. Proper hot and cold holding temperatures			
	X	8. Time as a public health control; procedures & records			
	X	9. Proper cooling methods			
	X	10. Proper cooking time & temperatures			
	X	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
X		12. Returned and re-service of food			
X		13. Food in good condition, safe and unadulterated			
X		14. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
X		15. Food obtained from approved source			
	X	16. Compliance with shell stock tags, condition, display			
	X	17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES					
	X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
CONSUMER ADVISORY					
	X	19. Consumer advisory provided for raw or undercooked foods			
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			

In	N/O-N/A		COS	MAJ	OUT
SUPERVISION					
		24. Person in charge present and performs duties			OUT
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			

In	N/O-N/A		COS	MAJ	OUT
		39. Thermometers provided and accurate			
		40. Wiping cloths: properly used and stored			
PHYSICAL FACILITIES					
		41. Plumbing: proper backflow devices			
		42. Garbage and refuse properly disposed; facilities maintained			
		43. Toilet facilities: properly constructed, supplied, cleaned			
		44. Premises; personal/cleaning items; vermin-proofing			
PERMANENT FOOD FACILITIES					
		45. Floor, walls and ceilings: built, maintained, and clean			
		46. No 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) <u>Tara Fellas</u>		Title _____	
Received by (Signature) <u>Tara Fellas</u>			
Specialist (Print) <u>RAT SANDERS</u>	Specialist (Signature) <u>[Signature]</u>	Re-inspection Date: _____	

All new REFRIGERATION units inspected All @ Proper Temp