



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: 10/24/23

Facility Name: <u>PORTOLA VALERO / PORTOLA FUELS</u>	Phone Number: _____	PR ID # <u>181</u>
Facility Site Address: <u>16 E SIERRA ST</u>	City: <u>PORTOLA</u>	Zip <u>96122</u>
Permit #: <u>23-148</u>	Exp Date: <u>6/24/24</u>	Permit Holder: <u>BALWINDER SIDHU</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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
	1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>60 days</u> Exp. Date: _____				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
	2. Communicable disease; reporting, restrictions & exclusions			
	3. No discharge from eyes, nose, and mouth			
	4. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>				
	5. Hands clean and properly washed; gloves used properly			
	6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
	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			
<b>PROTECTION FROM CONTAMINATION</b>				
	12. Returned and re-service of food			
	13. Food in good condition, safe and unadulterated			
	14. Food contact surfaces: clean and sanitized			

COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>		
		15. Food obtained from approved source
		16. Compliance with shell stock tags, condition, display
		17. Compliance with Gulf Oyster Regulations
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>		
		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
<b>CONSUMER ADVISORY</b>		
		19. Consumer advisory provided for raw or undercooked foods
<b>Highly Susceptible Populations</b>		
		20. Licensed health care facilities/ public & private schools; prohibited foods not offered
<b>WATER/HOT WATER</b>		
		21. Hot and cold water available Temp <u>110°F</u>
<b>LIQUID WASTE DISPOSAL</b>		
		22. Sewage and wastewater properly disposed
<b>VERMIN</b>		
		23. No rodents, insects, birds, or animals

In	N/O-N/A	COS	MAJ	OUT
<b>SUPERVISION</b>				
	24. Person in charge present and performs duties			
<b>PERSONAL CLEANLINESS</b>				
	25. Personal cleanliness and hair restraints			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>				
	26. Approved thawing methods used, frozen food			
	27. Food separated and protected			
	28. Washing fruits and vegetables			
	29. Toxic substances properly identified, stored, used			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>				
	30. Food storage; food storage containers identified			
	31. Consumer self-service			
	32. Food properly labeled & honestly presented			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>				
	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			

COS	MAJ	OUT
		39. Thermometers provided and accurate
		40. Wiping cloths: properly used and stored
<b>PHYSICAL FACILITIES</b>		
		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
<b>PERMANENT FOOD FACILITIES</b>		
		45. Floor, walls and ceilings: built, maintained, and clean
		46. No unapproved private homes/ living or sleeping quarters
<b>SIGNS/ REQUIREMENTS</b>		
		47. Signs posted; last inspection report available
<b>COMPLIANCE &amp; ENFORCEMENT</b>		
		48. Plan Review
		49. Permits Available
		50. Impoundment
		51. Permit Suspension

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Next Routine

Facility Name:

BOERLA FUELS

FA ID # 148

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Date of Inspection: 10/24/23

## OBSERVATIONS AND CORRECTIVE ACTIONS

- 1) Hot holding items temp @ ~111-120°F - hot holding case was adjusted by owner during inspection.
- 2) Please monitor water temp, adjust as needed to ensure 120°F or above.

- 1) Food manager certification needed. At least 1 dedicated food manager certified person for the facility is needed. All other employees need food handler cards IF they handle food.

- 32) Please date pizzas in fridges. - Pizza observed to have no label/dates. - Corrected on site.

- 32 continued) Donuts in display case should have vendor's info + ingredient list available.

Received by (Print)

Title

Received by (Signature)

Specialist (Print)

Dennis Eide

Specialist (Signature)

Re-inspection Date:

Next Routine