



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: 10/24/13

Facility Name: PORTOLA VALERO/Portola Fuels	Phone Number: _____	PR ID # 181
Facility Site Address: 16 E SIERRA ST	City: Portola	Zip 96122
Permit #: 23-148	Exp Date: 6/24/24	Permit Holder: BALWINDER SIDHU
		Type of Inspection: Routine

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	CO S	MAJ	OU T
DEMONSTRATION OF KNOWLEDGE				
	1. Demonstration of knowledge; food safety certification			✓
Food Safety Cert Name: 60 days		Exp. Date		
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
✓	2. Communicable disease; reporting, restrictions & exclusions			
✓	3. No discharge from eyes, nose, and mouth			
✓	4. 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			Temp 110° F
✓	9. Proper cooling methods			
✓	10. Proper cooking time & temperatures			
✓	11. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
✓	12. Returned and re-service of food			
✓	13. Food in good condition, safe and unadulterated			
✓	14. Food contact surfaces: clean and sanitized (out)			

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

In	N/O-N/A	CO S	MAJ	OU T
SUPERVISION				
24.	Person in charge present and performs duties			
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			OUT ✓
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			

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)

Title

Received by (Signature)

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Next Routine

Facility Name: PORTOLA 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.
- 3) 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 Ede

Specialist (Signature)



Re-inspection Date:

Next Routine