



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: 11/3/23

Facility Name: <u>RED + WHITE MARKET</u>	Phone Number _____	PR ID # <u>1482</u>
Facility Site Address: <u>141 Commercial St.</u>	City: <u>Portola</u>	Zip <u>96122</u>
Permit #: <u>23-1191</u>	Exp Date: <u>2/1/24</u>	Permit Holder: <u>AJ Singh</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				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>AJ Singh</u> Exp. Date <u>3/27/26</u>				
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				
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				

FOOD FROM APPROVED SOURCES	
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	
Temp <u>120°F</u>	
LIQUID WASTE DISPOSAL	
22. Sewage and wastewater properly disposed	
VERMIN	
23. No rodents, insects, birds, or animals	

In	N/O-N/A	COS	MAJ	OUT
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				
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				
39. Thermometers provided and accurate				
40. Wiping cloths: properly used and stored				
PERMANENT FOOD 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				
SIGNS/ REQUIREMENTS				
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:

Facility Name: Red & White Market

FA ID # 1191

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OBSERVATIONS AND CORRECTIVE ACTIONS

7.) Hot held foods found at 110-120°F - Please adjust to maintain 135°F or above.

13) Foods in prep fridge are observed to be old- and mold is observed on some vegetables - please throw out immediately and date foods to be stored more than 24 hours.

Received by (Print)

Title

Received by (Signature)



Specialist (Print)

Dennis Eck

Specialist (Signature)



Re-inspection Date:

Next Partner