



Date of Inspection: 10/16/18

Facility Name: SENECA HEALTH CARE DISTRICT Phone Number 258-2151 PR ID# 473  
 Facility Site Address: 130 BASSWOOD City: CHESTER Zip 96020  
 Permit #: 18-415 Exp Date: 10/1/19 Permit Holder: SENECA HEALTH CARE DISTRICT 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		COS	MAJ	OUT	In	N/O-N/A		COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>						<b>FOOD FROM APPROVED SOURCES</b>					
X		1. Demonstration of knowledge; food safety certification				X		15. Food obtained from approved source			
		Food Safety Cert Name: <u>ANNIEA KELLY</u> Exp. Date <u>8/24/21</u>				X		16. Compliance with shell stock tags, condition, display			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						<b>CONFORMANCE WITH APPROVED PROCEDURES</b>					
X		2. Communicable disease; reporting, restrictions & exclusions				X		17. Compliance with Gulf Oyster Regulations			
X		3. No discharge from eyes, nose, and mouth				X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X		4. Proper eating, tasting, drinking or tobacco use				X		19. Consumer advisory provided for raw or undercooked foods			
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>CONSUMER ADVISORY</b>					
X		5. Hands clean and properly washed; gloves used properly				X		Highly Susceptible Populations			
X		6. Adequate handwashing facilities supplied & accessible				X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						<b>WATER/HOT WATER</b>					
X		7. Proper hot and cold holding temperatures				X		21. Hot and cold water available Temp <u>120°F+</u>			
X		8. Time as a public health control; procedures & records				X		<b>LIQUID WASTE DISPOSAL</b>			
X		9. Proper cooling methods				X		22. Sewage and wastewater properly disposed			
X		10. Proper cooking time & temperatures				X		<b>VERMIN</b>			
X		11. Proper reheating procedures for hot holding				X		23. No rodents, insects, birds, or animals			
<b>PROTECTION FROM CONTAMINATION</b>											
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									
<b>SUPERVISION</b>						<b>OUT</b>					
24. Person in charge present and performs duties											
<b>PERSONAL CLEANLINESS</b>						<b>OUT</b>					
25. Personal cleanliness and hair restraints											
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>						39. Thermometers provided and accurate					
26. Approved thawing methods used, frozen food						40. Wiping cloths: properly used and stored					
27. Food separated and protected						<b>PHYSICAL FACILITIES</b>					
28. Washing fruits and vegetables						41. Plumbing: proper backflow devices					
29. Toxic substances properly identified, stored, used						42. Garbage and refuse properly disposed; facilities maintained					
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>						43. Toilet facilities: properly constructed, supplied, cleaned					
30. Food storage; food storage containers identified						44. Premises; personal/cleaning items; vermin-proofing					
31. Consumer self-service						<b>PERMANENT FOOD FACILITIES</b>					
32. Food properly labeled & honestly presented						45. Floor, walls and ceilings: built, maintained, and clean					
<b>EQUIPMENT/ UTENSILS/ LINENS</b>						46. No unapproved private homes/ living or sleeping quarters					
33. Nonfood contact surfaces clean						<b>SIGNS/ REQUIREMENTS</b>					
34. Warewashing facilities: installed, maintained, used; test strips						47. Signs posted; last inspection report available					
35. Equipment/ Utensils approved; installed; clean; good repair, capacity						<b>COMPLIANCE &amp; ENFORCEMENT</b>					
36. Equipment, utensils and linens: storage and use						48. Plan Review					
37. Vending machines						49. Permits Available					
38. Adequate ventilation and lighting; designated areas, use						50. Impoundment					
						51. Permit Suspension					

Received by (Print) Dorothy Price Title \_\_\_\_\_  
 Received by (Signature) Dorothy Price  
 Specialist (Print) PAT SANDOZ Specialist (Signature) [Signature] Re-inspection Date: \_\_\_\_\_