



Date of Inspection: 7/12/19

Facility Name: <u>Greenhorn Guest Ranch</u>	Phone Number: <u>283-0930</u>	PR ID #: <u>164</u>
Facility Site Address: <u>216 Greenhorn</u>	City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>19-029</u>	Exp Date: <u>6/8/20</u>	Permit Holder: <u>Greenhorn Partners</u>
		Type of Inspection: <u>Re-inspection</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>Samantha James</u> Exp. Date: <u>9/19/22</u>				
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				
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 Temp: <u>71.20</u>				
LIQUID WASTE DISPOSAL				
X				
22. Sewage and wastewater properly disposed				
VERMIN				
X				
23. No rodents, insects, birds, or animals				
SUPERVISION				
				OUT
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				
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>Scott Burns</u>	Title <u>Chef</u>
Received by (Signature) <u>[Signature]</u>	
Specialist (Print) <u>Trinity Stirling</u>	Specialist (Signature) <u>[Signature]</u>
Re-inspection Date: <u>~ 2 weeks</u>	

OBSERVATIONS AND CORRECTIVE ACTIONS

Kitchen Only

13/31 - Obtain guards for all self served food items within the next 2-weeks

Until they are purchased/made - discontinue unprotected self serve items or use lids and employee monitor to maintain food safety

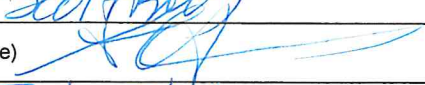
30. Food storage observed on floor of dry goods & walk in at time of inspection. Organization of food items has increased since last inspection. Remove all food items from floor and store ≥6" ~~below~~ above ground in the next 2-weeks.

Long term 6-month tasks:

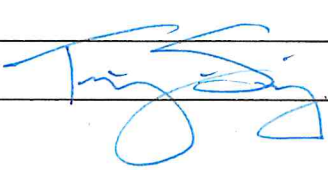
- Find a storage location for non food items (serving trays, baskets etc.) to allow for proper organization, ~~and~~ storage of food items.
- Remove the broken/out of use freezer from dry food area
- Remove the out of use frier from the kitchen as it cannot be used in its current location due to hood limitation & limits cleaning hard to reach areas behind the stove.

Received by (Print) Scott Brown

Title

Received by (Signature) 

Specialist (Print) Trinity Stirling

Specialist (Signature) 

Re-inspection Date: 2 weeks

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OBSERVATIONS AND CORRECTIVE ACTIONS

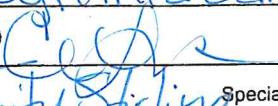
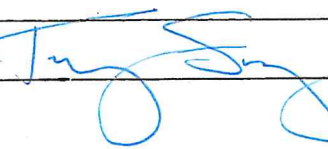
Bar Only

13. The following item was disposed of due to vector adulteration:

1/2 L Hornitos Cristalino

- Replace open caps w/ screened caps or replace the cap that ~~comes~~ comes on the bottle to prevent future adulteration

34. Repair dishwasher to properly sanitize, final rinse not sanitizing at time of inspection. Manually sanitize w/ 100 ppm in the 3-compartment sink until repair is made

Received by (Print) <u>Cynthia Carreon</u>	Title <u>Operations manager</u>
Received by (Signature) 	
Specialist (Print) <u>Trinity Stirling</u>	Specialist (Signature)  Re-inspection Date: <u>Routine</u>