



Date of Inspection: 1 May 20

Facility Name: COYOTE BAR & GRILL Phone Number 836-2052 PR ID # 118
 Facility Site Address: 8296 HWY 89 City: GRIZZARD Zip 96143
 Permit #: 20085 Exp Date: 2/1/21 Permit Holder: TERRY MOORE Type of Inspection: **SPECIAL**

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 |
|---|---------|---|-----|-----|-----|---|---------|---|-----|-----|-----|
| DEMONSTRATION OF KNOWLEDGE | | | | | | FOOD FROM APPROVED SOURCES | | | | | |
| X | | 1. Demonstration of knowledge; food safety certification | / | | | X | / | 16. Food obtained from approved source | | | |
| Food Safety Cert Name: | | Exp. Date: | | | | | | | | | |
| TERRY MOORE | | 1/16/24 | | | | | | | | | |
| X | | 2. All food handlers have valid Food Handler Cards | | | | X | / | CORONAVIRUS GUIDANCE IMPLEMENTATION | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | 17. Takeout, Curbside Pickup, or Delivery Only | | | | | |
| X | / | 3. Communicable disease; reporting, restrictions & exclusions | | | | X | | 18. Social Distancing Implemented | | | |
| X | | 4. No discharge from eyes, nose, and mouth | | | | X | | 19. Face Covering Used | | | / |
| X | | 5. Proper eating, tasting, drinking or tobacco use | | / | | Highly Susceptible Populations | | | | | |
| PREVENTING CONTAMINATION BY HANDS | | | | | | 20. Licensed health care facilities/ public & private schools; prohibited foods not offered | | | | | |
| X | | 6. Hands clean and properly washed; gloves used properly | | | | WATER/HOT WATER | | | | | |
| X | / | 7. Adequate handwashing facilities supplied & accessible | | / | | X | / | 21. Hot and cold water available | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | LIQUID WASTE DISPOSAL | | | | | |
| X | | 8. Proper hot and cold holding temperatures | | | | X | / | 22. Sewage and wastewater properly disposed | | | |
| X | | 9. Time as a public health control; procedures & records | | | | VERMIN | | | | | |
| X | | 10. Proper cooling methods | | | | X | / | 23. No rodents, insects, birds, or animals | | | |
| X | | 11. Proper cooking time & temperatures | | | | [Hatched area] | | | | | |
| X | | 12. Proper reheating procedures for hot holding | | | | [Hatched area] | | | | | |
| PROTECTION FROM CONTAMINATION | | | | | | [Hatched area] | | | | | |
| X | | 13. Returned and re-service of food | | / | | [Hatched area] | | | | | |
| X | / | 14. Food in good condition, safe and unadulterated | | | | [Hatched area] | | | | | |
| X | | 15. Food contact surfaces: clean and sanitized | | | | [Hatched area] | | | | | |

FOOD SAFETY AND CORONAVIRUS (COVID-19) SPECIAL INSPECTION OBSERVATIONS

Received by (Print) _____ Title _____
 Email: _____
 Specialist (Print) Rob Robnett Specialist (Signature) [Signature] Re-inspection Date: _____