



Date of Inspection: 21 July 20

Facility Name: GRAY EAGLE LODGE Phone Number: 836-2511 PR ID # 163
 Facility Site Address: 3900 COLLEGE RD City: BURNSIDE Zip: 96103
 Permit #: 20-132 Exp Date: 2/1/21 Permit Holder: TERRITORY DESIGNS 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: <u>LYNN HASEY</u> Exp. Date: <u>11/1/24</u>						CORONAVIRUS GUIDANCE IMPLEMENTATION					
X		2. All food handlers have valid Food Handler Cards				X		17. Takeout, Curbside Pickup, or Delivery Only			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						Highly Susceptible Populations					
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				Licensed health care facilities/ public & private schools; prohibited foods not offered					
PREVENTING CONTAMINATION BY HANDS						WATER/HOT WATER					
X		6. Hands clean and properly washed; gloves used properly				X		21. Hot and cold water available			
X		7. Adequate handwashing facilities supplied & accessible				<u>>120°F</u>					
TIME AND TEMPERATURE RELATIONSHIPS						LIQUID WASTE DISPOSAL					
X		8. Proper hot and cold holding temperatures				X		22. Sewage and wastewater properly disposed			
X	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									
X		12. Proper reheating procedures for hot holding									
PROTECTION FROM CONTAMINATION											
X		13. Returned and re-service of food									
X		14. Food in good condition, safe and unadulterated									
X		15. Food contact surfaces: clean and sanitized									

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

Observation area with multiple empty rows for recording findings.

Received by (Print)

Title

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Rob Robinson [Signature]