



Date of Inspection: 21 JULY 20

Facility Name: GOLD LAKE LODGE Phone Number 836-2850 PR ID # 191
 Facility Site Address: 7000 Gold Lake Rd City: EMERALD Zip 96103
 Permit #: 20-106 food Exp Date: 6/1/21 Permit Holder: ROBERT REMUNGER
 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
DEMONSTRATION OF KNOWLEDGE				
X				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>ROBERT REMUNGER</u> Exp. Date: <u>4/19/22</u>				
X				X
2. All food handlers have valid Food Handler Cards				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
X				
3. Communicable disease; reporting, restrictions & exclusions				
X				
4. No discharge from eyes, nose, and mouth				
X				
5. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
X				
6. Hands clean and properly washed; gloves used properly				
				X
7. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
	X			
8. Proper hot and cold holding temperatures				
		X		
9. Time as a public health control; procedures & records				
X				
10. Proper cooling methods				
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				

In	N/O-N/A	COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
X				
16. Food obtained from approved source				
CORONAVIRUS GUIDANCE IMPLEMENTATION				
17. Takeout, Curbside Pickup, or Delivery Only				
X				
18. Social Distancing Implemented				
19. Face Covering Used				
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				
LIQUID WASTE DISPOSAL				
X				
22. Sewage and wastewater properly disposed				
VERMIN				
X				
23. No rodents, insects, birds, or animals				

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

#2) ENSURE EACH FOOD SERVICE WORKER HAS EITHER A CA FOOD HANDLER CARD OR A FOOD HANDLER CERTIFICATION

#7) REPAIR THE HOT AND COLD WATER SUPPLY IN THE KITCHEN HANDSINK

#8) TRAYING MEAT MOVED TO STOVE W/ RUNNING WATER AT TIME OF INSPECTION (COS).

Received by (Print)

Title

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Rob Remunger