



Date of Inspection: 29 Nov 20

Facility Name: <u>GUMBAS Family PIZZA</u>		Phone Number: <u>836-9212</u>	PR ID #: <u>167</u>
Facility Site Address: <u>350 BOMTASHA</u>		City: <u>BURNSCET</u>	Zip: <u>96103</u>
Permit #: <u>20-135</u>	Exp Date: <u>2/27/21</u>	Permit Holder: <u>MATT CHUSE</u>	
			Type of Inspection: <b>SPECIAL</b>

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

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

- KEEP FOOD CONTAINERS OFF FLOOR - SEE WALKWAY AND DISHWASH AREA

- REPAIR WAREWASHER TO PROVIDE 50PPM CL<sup>2</sup> AT FINAL RINSE (FOUND AT <10PPM)

- CLEAN THE WALKWAY AND COOKING FLOOR OF RESIDUE

Received by (Print)

Copy Hand delivered

Title

Email:

Specialist (Print)

Rob Reinhart

Specialist (Signature)

Re-inspection Date: