



Date of Inspection: 24 April 20

Facility Name: BANK CLUB Phone Number 832-0466 PR ID # 77  
 Facility Site Address: 190 COMMERCIAL City: PEATOLA Zip 96122  
 Permit #: 19-052 Exp Date: 6/29/20 Permit Holder: PORTER NIGHT TRAIN LLC  
 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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
X				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>LEANNA HILL</u> Exp. Date <u>6/29/20</u>				
2. All food handlers have valid Food Handler Cards				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
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				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
X				
6. Hands clean and properly washed; gloves used properly				
X				
7. Adequate handwashing facilities supplied & accessible				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
X				
8. Proper hot and cold holding temperatures				
X	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				
<b>PROTECTION FROM CONTAMINATION</b>				
X	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
<b>FOOD FROM APPROVED SOURCES</b>				
X				
16. Food obtained from approved source				
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>				
X				
17. Takeout, Curbside Pickup, or Delivery Only				
X				
18. Social Distancing Implemented				
X				
19. Face Covering Used				
<b>Highly Susceptible Populations</b>				
X				
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>WATER/HOT WATER</b>				
X				
21. Hot and cold water available				
<b>LIQUID WASTE DISPOSAL</b>				
X				
22. Sewage and wastewater properly disposed				
<b>VERMIN</b>				
X				
23. No rodents, insects, birds, or animals				

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

BBQ OPERATION

- FOOD HELD IN REFRIGERATION OR ON ICE

- TO GO ONLY

Received by (Print)

Title

Email:

LEANNA-H71@YAHOO.COM

Specialist (Print)

Rob Robinson

Specialist (Signature)

Re-inspection Date: