



Date of Inspection: 2/10/20

Facility Name: POSD PORTOLA HIGH SCHOOL Phone Number 832-5581 PR ID # 148  
 Facility Site Address: 155 51st St City: PORTOLA Zip 96122  
 Permit #: 20-114 Exp Date: \_\_\_\_\_ Permit Holder: \_\_\_\_\_  
 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
<b>DEMONSTRATION OF KNOWLEDGE</b>						<b>FOOD FROM APPROVED SOURCES</b>					
X		1. Demonstration of knowledge; food safety certification	/	/		X	/	16. Food obtained from approved source			
Food Safety Cert Name: <u>Robine Adriana Murray</u> Exp. Date <u>3/30/23</u>						<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
X		2. All food handlers have valid Food Handler Cards				X	/	17. Takeout, Curbside Pickup, or Delivery Only			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						X		18. Social Distancing Implemented		/	
X	/	3. Communicable disease; reporting, restrictions & exclusions				X		19. Face Covering Used		/	
X		4. No discharge from eyes, nose, and mouth				<b>Highly Susceptible Populations</b>					
X		5. Proper eating, tasting, drinking or tobacco use		/		X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>WATER/HOT WATER</b>					
X		6. Hands clean and properly washed; gloves used properly				X	/	21. Hot and cold water available <u>7/20 of</u>			
X	/	7. Adequate handwashing facilities supplied & accessible		/		<b>LIQUID WASTE DISPOSAL</b>					
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						X	/	22. Sewage and wastewater properly disposed			
X		8. Proper hot and cold holding temperatures				<b>VERMIN</b>					
X		9. Time as a public health control; procedures & records				X	/	23. No rodents, insects, birds, or animals			
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		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**

Received by (Print) PHOTO COPY PROVIDED BY SCHOOL OFFICE Title \_\_\_\_\_

Email: \_\_\_\_\_

Specialist (Print) Rob Robinette Specialist (Signature) [Signature]

Re-inspection Date: \_\_\_\_\_