



Date of Inspection: 5/12/2020

Facility Name: Pangaea Cafe & Pub Phone Number _____ PR ID # 1130
 Facility Site Address: 2239 E Main St. City: Quincy Zip 95921
 Permit #: 19-937 Exp Date: 8/14/20 Permit Holder: Pangaea Catering
 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					
<u>o</u>		1. Demonstration of knowledge; food safety certification	<u>hatched</u>		
		Food Safety Cert Name: <u>Justin Brendecke</u> Exp. Date <u>5/24/24</u>			
<u>o</u>		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<u>o</u>	<u>hatched</u>	3. Communicable disease; reporting, restrictions & exclusions			
<u>o</u>		4. No discharge from eyes, nose, and mouth			
<u>o</u>		5. Proper eating, tasting, drinking or tobacco use		<u>hatched</u>	
PREVENTING CONTAMINATION BY HANDS					
<u>o</u>		6. Hands clean and properly washed; gloves used properly			
<u>o</u>	<u>hatched</u>	7. Adequate handwashing facilities supplied & accessible		<u>hatched</u>	
TIME AND TEMPERATURE RELATIONSHIPS					
<u>o</u>		8. Proper hot and cold holding temperatures			
	<u>o</u>	9. Time as a public health control; procedures & records			
	<u>o</u>	10. Proper cooling methods			
	<u>o</u>	11. Proper cooking time & temperatures			
	<u>o</u>	12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
<u>o</u>	<u>hatched</u>	13. Returned and re-service of food		<u>hatched</u>	
<u>o</u>		14. Food in good condition, safe and unadulterated			
<u>o</u>		15. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
<u>o</u>	<u>hatched</u>	16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
<u>o</u>	<u>hatched</u>	17. Takeout, Curbside Pickup, or Delivery Only			
<u>o</u>		18. Social Distancing Implemented		<u>hatched</u>	
<u>o</u>		19. Face Covering Used			
Highly Susceptible Populations					
<u>o</u>		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
<u>o</u>	<u>hatched</u>	21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
<u>o</u>	<u>hatched</u>	22. Sewage and wastewater properly disposed			
VERMIN					
<u>o</u>	<u>hatched</u>	23. No rodents, insects, birds, or animals			

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

Received by (Print) Holly Callahan Title Owner

Email: hollychristina@hotmail.com

Specialist (Print) Eric Canby Specialist (Signature) [Signature]

Re-inspection Date: