



Date of Inspection: 10 Nov 20

Facility Name: GRAEAGLE MILLWORKS Phone Number 836-2828 PR ID # 111
 Facility Site Address: 115 Hwy 89 City: GRAEAGLE Zip 96103
 Permit #: 20-078 Exp Date: 3/30/21 Permit Holder: SONJA PARTAIN 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
DEMONSTRATION OF KNOWLEDGE						FOOD FROM APPROVED SOURCES					
X		1. Demonstration of knowledge; food safety certification				X		16. Food obtained from approved source			
		Food Safety Cert Name: <u>SONJA PARTAIN</u> Exp. Date: <u>12/13/24</u>									
X		2. All food handlers have valid Food Handler Cards				X		CORONAVIRUS GUIDANCE IMPLEMENTATION			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						X		17. Takeout, Curbside Pickup, or Delivery Only			
X		3. Communicable disease; reporting, restrictions & exclusions				X		18. Social Distancing Implemented			
X		4. No discharge from eyes, nose, and mouth				X		19. Face Covering Used			
X		5. Proper eating, tasting, drinking or tobacco use				Highly Susceptible Populations					
PREVENTING CONTAMINATION BY HANDS						X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X		6. Hands clean and properly washed; gloves used properly				WATER/HOT WATER					
		7. Adequate handwashing facilities supplied & accessible			X		21. Hot and cold water available				
TIME AND TEMPERATURE RELATIONSHIPS						X		<u>> 120°F</u>			
X		8. Proper hot and cold holding temperatures				LIQUID WASTE DISPOSAL					
X	X	9. Time as a public health control; procedures & records				X		22. Sewage and wastewater properly disposed			
X		10. Proper cooling methods				VERMIN					
X		11. Proper cooking time & temperatures				X		23. No rodents, insects, birds, or animals			
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									

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

#7) Provide Hot water to the workstation hand sink

- Submit construction plans to ENVIRONMENTAL HEALTH PRIOR TO FLOOR RENOVATION FOR REVIEW AND APPROVAL.
- ENSURE PLANS ADDRESS ELECTRICAL OUTLETS FOR EQUIPMENT TO ELIMINATE EXTENSION CORDS.
- ENSURE SAMPLES OF FLOOR MATERIALS PROPOSED ARE SUBMITTED FOR APPROVAL PRIOR TO PURCHASE AND INSTALLATION.

Received by (Print) Report copy provided by PHOTOGRAPH (cell phone) AT Title _____
 Email: TIME OF INSPECTION
 Specialist (Print) Rob ROBINETTE Specialist (Signature) [Signature] Re-inspection Date: _____