



Date of Inspection: 6/26/20  
*Not operating at time of inspection*

Facility Name: Bucks Lake Lodge Phone Number 283-2262 PR ID # 89  
 Facility Site Address: 16525 Bucks Lake Rd City: \_\_\_\_\_ Zip: \_\_\_\_\_  
 Permit #: 19-059 Exp Date: 8/23/20 Permit Holder: Louis Gutierrez  
 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>Rebecca Gutierrez</u> Exp. Date: <u>2/28/23</u>						<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>			
		2. All food handlers have valid Food Handler Cards						17. Takeout, Curbside Pickup, or Delivery Only			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						<b>Highly Susceptible Populations</b>					
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					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			
X		7. Adequate handwashing facilities supplied & accessible						<b>LIQUID WASTE DISPOSAL</b>			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						<b>VERMIN</b>					
X		8. Proper hot and cold holding temperatures				X		22. Sewage and wastewater properly disposed			
	X	9. Time as a public health control; procedures & records						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**

*Take out only at this time working on plan to open with limited seating.*

*Be sure all employees are wearing face coverings.*

Received by (Print) no signature due to covid procedure Title \_\_\_\_\_  
 Email: on file  
 Specialist (Print) T. Stirling Specialist (Signature) [Signature] Re-inspection Date: Call for inspection once fully open