



Date of Inspection: 20 MAY 20

Facility Name: GOODWIN'S GENERAL STORE Phone Number: 993-4603 PR ID # 133
 Facility Site Address: 94 139 HWY 70 City: CHILCOOT Zip: 96105
 Permit #: 20-699 Exp Date: 4/27/21 Permit Holder: MARTIN GOODWIN
 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>DONNA MATELOCK</u> Exp. Date: <u>4/27/21</u>						CORONAVIRUS GUIDANCE IMPLEMENTATION			
		2. All food handlers have valid Food Handler Cards						17. Takeout, Curbside Pickup, or Delivery Only			
EMPLOYEE HEALTH & HYGIENIC PRACTICES								18. Social Distancing Implemented			
X		3. Communicable disease; reporting, restrictions & exclusions						19. Face Covering Used			X
X		4. No discharge from eyes, nose, and mouth						Highly Susceptible Populations			
X		5. Proper eating, tasting, drinking or tobacco use				X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
PREVENTING CONTAMINATION BY HANDS								WATER/HOT WATER			
X		6. Hands clean and properly washed; gloves used properly				X		21. Hot and cold water available			
X		7. Adequate handwashing facilities supplied & accessible						LIQUID WASTE DISPOSAL			
TIME AND TEMPERATURE RELATIONSHIPS						X		22. Sewage and wastewater properly disposed			
X		8. Proper hot and cold holding temperatures						VERMIN			
X	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									
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

#18) PROVIDE AND MAINTAIN FACE MASKS FOR EMPLOYEES
 - PROVIDE SIGNAGE FOR CUSTOMERS REQUESTING FACE MASKS

#18) SEPARATE SEATING & TABLES BY 6"

Received by (Print)

Title

Email:

Specialist (Print)

Specialist (Signature)

Re-inspection Date:

Rob Robinson