



Date of Inspection: 6/23/20

Facility Name: Voodoo Chicken Phone Number 251-3199 PR ID # 1371
 Facility Site Address: 620 E Sierra City: Portola Zip 96122
 Permit #: 20-1089 Exp Date: exp. Permit Holder: Sam Bensinger + Alex Lester
 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					
<input checked="" type="checkbox"/>		1. Demonstration of knowledge; food safety certification			<input checked="" type="checkbox"/>
		Food Safety Cert Name: <u>Pending</u> Exp. Date			
<input checked="" type="checkbox"/>		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	3. Communicable disease; reporting, restrictions & exclusions			
<input checked="" type="checkbox"/>		4. No discharge from eyes, nose, and mouth			
<input checked="" type="checkbox"/>		5. Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/>
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="checkbox"/>		6. Hands clean and properly washed; gloves used properly			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	7. Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/>
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="checkbox"/>		8. Proper hot and cold holding temperatures			
	<input checked="" type="checkbox"/>	9. Time as a public health control; procedures & records			
	<input checked="" type="checkbox"/>	10. Proper cooling methods			
	<input checked="" type="checkbox"/>	11. Proper cooking time & temperatures			
	<input checked="" type="checkbox"/>	12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
	<input checked="" type="checkbox"/>	13. Returned and re-service of food			<input checked="" type="checkbox"/>
	<input checked="" type="checkbox"/>	14. Food in good condition, safe and unadulterated			
	<input checked="" type="checkbox"/>	15. Food contact surfaces: clean and sanitized			
FOOD FROM APPROVED SOURCES					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	17. Takeout, Curbside Pickup, or Delivery Only			
<input checked="" type="checkbox"/>		18. Social Distancing Implemented			<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>		19. Face Covering Used			<input checked="" type="checkbox"/>
Highly Susceptible Populations					
	<input checked="" type="checkbox"/>	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	22. Sewage and wastewater properly disposed			
VERMIN					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	23. No rodents, insects, birds, or animals			

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

- Alex Lester has been unable to take the food safety certification exam due to COVID-19 pandemic. Is now scheduled to take exam.
 - Permit expired 5/25/20, PCEH will issue permit once food safety certification has been updated.

Received by (Print) Alex Lester Title _____
 Email: alexlester@zoho.com
 Specialist (Print) Eric Canbo Specialist (Signature) [Signature] Re-inspection Date: next routine