



Date of Inspection: 5/11/20

Facility Name: <u>Jeffrey's Pub &amp; Grub</u>		Phone Number: <u>283-2890</u>		PR ID #: <u>117</u>
Facility Site Address: <u>525 W. Main St.</u>		City: <u>Quincy</u>	Zip: <u>95971</u>	
Permit #: <u>20-084</u>	Exp Date: <u>1/16/21</u>	Permit Holder: <u>Anna Jeffrey</u>		Type of Inspection: <b>SPECIAL</b>

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	
<b>DEMONSTRATION OF KNOWLEDGE</b>					
<input checked="" type="checkbox"/>					1. Demonstration of knowledge; food safety certification
Food Safety Cert Name: <u>Anna Jeffrey</u> Exp. Date <u>5/17/22</u>					
<input checked="" type="checkbox"/>					2. All food handlers have valid Food Handler Cards
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
<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"/>			<input checked="" type="checkbox"/>		5. Proper eating, tasting, drinking or tobacco use
<b>PREVENTING CONTAMINATION BY HANDS</b>					
<input checked="" type="checkbox"/>					6. Hands clean and properly washed; gloves used properly
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	7. Adequate handwashing facilities supplied & accessible
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
<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
<b>PROTECTION FROM CONTAMINATION</b>					
<input checked="" type="checkbox"/>			<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
<b>FOOD FROM APPROVED SOURCES</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				16. Food obtained from approved source
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				17. Takeout, Curbside Pickup, or Delivery Only
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	18. Social Distancing Implemented
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	19. Face Covering Used
<b>Highly Susceptible Populations</b>					
<input checked="" type="checkbox"/>					20. Licensed health care facilities/ public & private schools; prohibited foods not offered
<b>WATER/HOT WATER</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				21. Hot and cold water available
<b>LIQUID WASTE DISPOSAL</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				22. Sewage and wastewater properly disposed
<b>VERMIN</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>				23. No rodents, insects, birds, or animals

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


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Specialist (Print) <u>Eric Carbo</u>	Specialist (Signature) 
Re-inspection Date: <u>next routine</u>	