



Date of Inspection: 5/22/20

Facility Name: Bucks Lakeshore Resort Phone Number \_\_\_\_\_ PR ID # 184  
 Facility Site Address: 16001 Bucks Lake City: Bucks Lake Zip 95971  
 Permit #: 20-151 Exp Date: 6/18/20 Permit Holder: Kim & William Henderson  
 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>Pending</u> Exp. Date _____				<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
X		2. All food handlers have valid Food Handler Cards				X		17. Takeout, Curbside Pickup, or Delivery Only			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						X		18. Social Distancing Implemented			
X		3. Communicable disease; reporting, restrictions & exclusions				X		19. Face Covering Used			
X		4. No discharge from eyes, nose, and mouth				<b>Highly Susceptible Populations</b>					
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>						X		22. Sewage and wastewater properly disposed			
X		8. Proper hot and cold holding temperatures				<b>VERMIN</b>					
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									
<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**

17. limited dine in - Ops plan delivered & reviewed on site

1. Schedule test for food safety cert ASAP

2. Have all employee's food handler cards on site for next inspection

15. Sanitizer low at at time of inspection - corrected on site, order test strips to have on site

Received by (Print) No spec Signature due to covid procedures - emailed 5/22/20 Title \_\_\_\_\_  
 Email: Kimhenderson1916@me.com  
 Specialist (Print) J. Stirling Specialist (Signature) [Signature] Re-inspection Date: \_\_\_\_\_