



Date of Inspection: 6/11/2020

Facility Name: <u>Leonard's Market</u>	Phone Number: <u>832-5062</u>	PR ID #: <u>193</u>
Facility Site Address: <u>88 W Sierra Ave</u>	City: <u>Portola</u>	Zip: <u>96122</u>
Permit #: <u>20-160</u>	Exp Date: <u>6/11/2020</u>	Permit Holder: <u>Pamela Marcott-Garcia</u>
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					
		1. Demonstration of knowledge; food safety certification			
		Food Safety Cert Name: <u>James Webb</u> Exp. Date: <u>6/11/20</u>			
		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
		3. Communicable disease; reporting, restrictions & exclusions			
		4. No discharge from eyes, nose, and mouth			
		5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
		6. Hands clean and properly washed; gloves used properly			
		7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
		8. Proper hot and cold holding temperatures			
		9. Time as a public health control; procedures & records			
		10. Proper cooling methods			
		11. Proper cooking time & temperatures			
		12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
		13. Returned and re-service of food			
		14. Food in good condition, safe and unadulterated			
		15. Food contact surfaces: clean and sanitized			
FOOD FROM APPROVED SOURCES					
		16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
		17. Takeout, Curbside Pickup, or Delivery Only			
		18. Social Distancing Implemented			
		19. Face Covering Used			
Highly Susceptible Populations					
		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
		21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
		22. Sewage and wastewater properly disposed			
VERMIN					
		23. No rodents, insects, birds, or animals			

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

- Food facilities that prepare, handle, or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination.
 ↳ Food safety certification expired today (6/11/2020)
 - Obtain a valid food safety certification immediately.

Received by (Print) <u>James Webb</u>	Title
Email: <u>jwebb2320@yahoo.com</u>	
Specialist (Print) <u>Eric Camba</u>	Specialist (Signature)
Re-inspection Date: <u>next routine</u>	