



Date of Inspection: 12/9/2020

Facility Name: <u>Paradise Mexican Grill</u>		Phone Number: _____	PR ID # <u>222</u>
Facility Site Address: <u>90 E Main St.</u>		City: <u>Quincy</u>	Zip: <u>95971</u>
Permit #: <u>20-189</u>	Exp Date: <u>1/19/21</u>	Permit Holder: <u>Edgar Santos</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>					
		1. Demonstration of knowledge; food safety certification			X
		Food Safety Cert Name: _____	Exp. Date _____		
X		2. All food handlers have valid Food Handler Cards			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
X		3. Communicable disease; reporting, restrictions & exclusions			
X		4. No discharge from eyes, nose, and mouth			
X		5. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>					
X		6. Hands clean and properly washed; gloves used properly			
X		7. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
X		8. Proper hot and cold holding temperatures			
	X	9. Time as a public health control; procedures & records			
	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			
<b>FOOD FROM APPROVED SOURCES</b>					
X		16. Food obtained from approved source			
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>					
X		17. Takeout, Curbside Pickup, or Delivery Only			
X		18. Social Distancing Implemented			
X		19. Face Covering Used			
<b>Highly Susceptible Populations</b>					
	X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>					
X		21. Hot and cold water available			
<b>LIQUID WASTE DISPOSAL</b>					
X		22. Sewage and wastewater properly disposed			
<b>VERMIN</b>					
X		23. No rodents, insects, birds, or animals			

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

- Food safety certification expired 11/19/2020
- Thoroughly clean floor, pay special attention to hard to reach areas & the floor/wall juncture.
- Re-arrange walk in refrigerator to not store any items on the floor  
 → all items must be stored 6" above floor or on approved shelving.

Received by (Print) <u>Operator photo documented</u>	Title
Email:	
Specialist (Print) <u>Eric Course</u>	Specialist (Signature) <u>[Signature]</u>
	Re-inspection Date: <u>next routine</u>