



Date of Inspection: 5/1/20

Facility Name: Quintopic Brewing Co. Phone Number 283-6530 PR ID # 928
 Facility Site Address: 591 Main St. City: Quincy Zip 95971
 Permit #: 19-659 Exp Date: 6/25/20 Permit Holder: Tomas Hepner
 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	///	///	o
Food Safety Cert Name: _____ Exp. Date _____					
o		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
o	///	3. Communicable disease; reporting, restrictions & exclusions			
o		4. No discharge from eyes, nose, and mouth			
		5. Proper eating, tasting, drinking or tobacco use		///	
PREVENTING CONTAMINATION BY HANDS					
x		6. Hands clean and properly washed; gloves used properly			
o	///	7. Adequate handwashing facilities supplied & accessible		///	
TIME AND TEMPERATURE RELATIONSHIPS					
o		8. Proper hot and cold holding temperatures			
	o	9. Time as a public health control; procedures & records			
	o	10. Proper cooling methods			
	o	11. Proper cooking time & temperatures			
	o	12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
o	///	13. Returned and re-service of food		///	
o		14. Food in good condition, safe and unadulterated			
o		15. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
o	///	16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
o	///	17. Takeout, Curbside Pickup, or Delivery Only			
o		18. Social Distancing Implemented		///	
o		19. Face Covering Used			
Highly Susceptible Populations					
	o	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
o	///	21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
o	///	22. Sewage and wastewater properly disposed			
VERMIN					
o	///	23. No rodents, insects, birds, or animals			

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

- Food Safety Certificate expired 4/25/2020, unable to take test to get ~~renewed~~ updated Food Safety Certificate ~~due~~ due to COVID19 Pandemic.

Received by (Print) Tomas Hepner Title _____
 Email: toma@quintopicbrewing.com
 Specialist (Print) Eric Caubo Specialist (Signature) [Signature] Re-inspection Date: next routine