



Date of Inspection: 6/3/20

Facility Name: Nichole's Coffee Depot Phone Number: 832-4125 PR ID # 214
 Facility Site Address: 5 W Sierra Ave City: Portola Zip: 96122
 Permit #: 20-350 Exp Date: 5/1/21 Permit Holder: Nichole Brashear
 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					
<u>0</u>		1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name: <u>Nichole Brashear</u> Exp. Date: <u>12/2/24</u>					
<u>0</u>		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<u>0</u>		3. Communicable disease; reporting, restrictions & exclusions			
<u>0</u>		4. No discharge from eyes, nose, and mouth			
<u>0</u>		5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
<u>0</u>		6. Hands clean and properly washed; gloves used properly			
<u>0</u>		7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
<u>0</u>		8. Proper hot and cold holding temperatures			
<u>0</u>		9. Time as a public health control; procedures & records			
<u>0</u>		10. Proper cooling methods			
<u>0</u>		11. Proper cooking time & temperatures			
<u>0</u>		12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
<u>0</u>		13. Returned and re-service of food			
<u>0</u>		14. Food in good condition, safe and unadulterated			
<u>0</u>		15. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
<u>0</u>		16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
<u>0</u>		17. Takeout, Curbside Pickup, or Delivery Only			
<u>0</u>		18. Social Distancing Implemented			
<u>0</u>		19. Face Covering Used			
Highly Susceptible Populations					
<u>0</u>		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
<u>0</u>		21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
<u>0</u>		22. Sewage and wastewater properly disposed			
VERMIN					
<u>0</u>		23. No rodents, insects, birds, or animals			

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

Received by (Print) Dustin Brashear Title _____
 Email: nicholescoffee@att.net
 Specialist (Print) Eric Caubo Specialist (Signature) [Signature] Re-inspection Date: next routine