



Date of Inspection: 12/18/2020

Facility Name: Gracagle Store Phone Number 836-2529 PR ID # 127
 Facility Site Address: 7386 HWY 89 City: Gracagle Zip 96103
 Permit #: 21-094 Exp Date: 2/1/22 Permit Holder: Stephen Harding
 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
DEMONSTRATION OF KNOWLEDGE						FOOD FROM APPROVED SOURCES					
X		1. Demonstration of knowledge; food safety certification	/	/		o	/	16. Food obtained from approved source			
		Food Safety Cert Name: <u>Dale Lambert</u> Exp. Date <u>4/25/23</u>									
o		2. All food handlers have valid Food Handler Cards				o	/	CORONAVIRUS GUIDANCE IMPLEMENTATION			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						17. Takeout, Curbside Pickup, or Delivery Only					
o	/	3. Communicable disease; reporting, restrictions & exclusions				o		18. Social Distancing Implemented		/	
o		4. No discharge from eyes, nose, and mouth				o		19. Face Covering Used			/
o		5. Proper eating, tasting, drinking or tobacco use		/		Highly Susceptible Populations					
PREVENTING CONTAMINATION BY HANDS						20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
o		6. Hands clean and properly washed; gloves used properly				o	/	WATER/HOT WATER			
o	/	7. Adequate handwashing facilities supplied & accessible		/		21. Hot and cold water available					
TIME AND TEMPERATURE RELATIONSHIPS						LIQUID WASTE DISPOSAL					
o		8. Proper hot and cold holding temperatures				o	/	22. Sewage and wastewater properly disposed			
	o	9. Time as a public health control; procedures & records				VERMIN					
	o	10. Proper cooling methods				o	/	23. No rodents, insects, birds, or animals			
	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		/							

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

Observation area with multiple empty rows for recording findings.

Received by (Print) mail Title _____
 Email: _____
 Specialist (Print) Eric Cambos Specialist (Signature) [Signature] Re-inspection Date: next routine