



Date of Inspection: 12/16/2020

Facility Name: Goodwin's General Store Phone Number 993-4603 PR ID# 133  
 Facility Site Address: 94139 Hwy 70 City: Chico Zip 96105  
 Permit #: 20-099 Exp Date: 4/27/21 Permit Holder: Martin Goodwin  
 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
<b>DEMONSTRATION OF KNOWLEDGE</b>						<b>FOOD FROM APPROVED SOURCES</b>					
X		1. Demonstration of knowledge; food safety certification				X		16. Food obtained from approved source			
		Food Safety Cert Name: <u>Donna Matlock</u> Exp. Date <u>4/27/21</u>						<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>			
		2. All food handlers have valid Food Handler Cards						17. Takeout, Curbside Pickup, or Delivery Only			X
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						<b>Highly Susceptible Populations</b>					
		3. Communicable disease; reporting, restrictions & exclusions						18. Social Distancing Implemented			X
		4. No discharge from eyes, nose, and mouth						19. Face Covering Used			X
		5. Proper eating, tasting, drinking or tobacco use						<b>Licensed health care facilities/ public &amp; private schools; prohibited foods not offered</b>			
<b>PREVENTING CONTAMINATION BY HANDS</b>						<b>WATER/HOT WATER</b>					
		6. Hands clean and properly washed; gloves used properly						21. Hot and cold water available			
		7. Adequate handwashing facilities supplied & accessible						<b>LIQUID WASTE DISPOSAL</b>			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						<b>VERMIN</b>					
		8. Proper hot and cold holding temperatures						22. Sewage and wastewater properly disposed			
		9. Time as a public health control; procedures & records						23. No rodents, insects, birds, or animals			
		10. Proper cooling methods									
		11. Proper cooking time & temperatures									
		12. Proper reheating procedures for hot holding									
<b>PROTECTION FROM CONTAMINATION</b>											
		13. Returned and re-service of food									
		14. Food in good condition, safe and unadulterated									
		15. Food contact surfaces: clean and sanitized									

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

17. - Customers dining in at time of inspection. Facility stated they would put up chairs and begin take out only.

19. All employees required to wear face coverings. Must provide signage for customers requesting them to use mask

Received by (Print) Operator photo documented Title \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Specialist (Print) Eric Cauce Specialist (Signature) [Signature] Re-inspection Date: next routine