



Date of Inspection: 12/22/20

Facility Name: The Family Corner Phone Number 832-9780 PR ID # 97
 Facility Site Address: 448 W. Sierra St. City: Portola Zip 96122
 Permit #: 20-066 Exp Date: 4/1/21 Permit Holder: Luis A. Caceres
 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			
	Food Safety Cert Name: <u>Maria Caceres</u> Exp. Date <u>8/13/23</u>			
	2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
	3. Communicable disease; reporting, restrictions & exclusions			
	4. No discharge from eyes, nose, and mouth			
	5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS				
	6. Hands clean and properly washed; gloves used properly			
	7. Adequate handwashing facilities supplied & accessible	X		X
TIME AND TEMPERATURE RELATIONSHIPS				
	8. Proper hot and cold holding temperatures			
	9. Time as a public health control; procedures & records			
	10. Proper cooling methods			
	11. Proper cooking time & temperatures			
	12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION				
	13. Returned and re-service of food			
	14. Food in good condition, safe and unadulterated			
	15. Food contact surfaces: clean and sanitized			

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

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

7. Keep hand washing sink supplied with paper towels
 Observed meat being thawed on counter at time of inspection. Potentially hazardous foods must be thawed using one of these approved methods:
 - under refrigeration, completely submerged under cold running water, or during the cooking process
 19. Employees not wearing face coverings at time of inspection
 - Dishwasher is broken/out of order.
 - Thoroughly clean the floors and walls of residue - ~~scope~~ pay special attention under and behind equipment

Received by (Print) mail Title _____

Email: _____

Specialist (Print) Eric Canko Specialist (Signature) [Signature] Re-inspection Date: every 6 months