



Date of Inspection: 12/22/20

Facility Name: Nakoma Resort - Altitude Phone Number \_\_\_\_\_ PR ID # 1213  
 Facility Site Address: 1402 Great Spirit City: Clito Zip 96106  
 Permit #: 26-986 Exp Date: 11/27/21 Permit Holder: Nakoma Resort  
 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
<b>DEMONSTRATION OF KNOWLEDGE</b>					
<u>o</u>		1. Demonstration of knowledge; food safety certification			
		Food Safety Cert Name: <u>Taylor Drake</u> Exp. Date <u>4/27/23</u>			
<u>o</u>		2. All food handlers have valid Food Handler Cards			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					
<u>o</u>		3. Communicable disease; reporting, restrictions & exclusions			
<u>o</u>		4. No discharge from eyes, nose, and mouth			
<u>o</u>		5. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>					
<u>o</u>		6. Hands clean and properly washed; gloves used properly			
<u>o</u>		7. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					
<u>o</u>		8. Proper hot and cold holding temperatures			
<u>o</u>		9. Time as a public health control; procedures & records			
<u>o</u>		10. Proper cooling methods			
<u>o</u>		11. Proper cooking time & temperatures			
<u>o</u>		12. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>					
<u>o</u>		13. Returned and re-service of food			
<u>o</u>		14. Food in good condition, safe and unadulterated			
<u>o</u>		15. Food contact surfaces: clean and sanitized			

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

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

Received by (Print)

Title

Email:

Specialist (Print)

Eric Caubo

Specialist (Signature)

[Signature]

Re-inspection Date:

next routine