



Date of Inspection: 1/25/21

Facility Name: Quincy Provisions Phone Number: 283-4735 PR ID #: 104
 Facility Site Address: 91 Bradley St. City: Quincy Zip: 95971
 Permit #: 20-072VE Exp Date: 7/1/2021 Permit Holder: Frank and Amy Carey
 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				b		16. Food obtained from approved source			
		Food Safety Cert Name: <u>Amy Carey</u> Exp. Date: <u>10/26/25</u>									
b		2. All food handlers have valid Food Handler Cards				b		CORONAVIRUS GUIDANCE IMPLEMENTATION			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						b		17. Takeout, Curbside Pickup, or Delivery Only			
b		3. Communicable disease; reporting, restrictions & exclusions				b		18. Social Distancing Implemented			
b		4. No discharge from eyes, nose, and mouth				b		19. Face Covering Used			
b		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			
	b	6. Hands clean and properly washed; gloves used properly				WATER/HOT WATER					
b		7. Adequate handwashing facilities supplied & accessible				b		21. Hot and cold water available			
TIME AND TEMPERATURE RELATIONSHIPS						LIQUID WASTE DISPOSAL					
b		8. Proper hot and cold holding temperatures				b		22. Sewage and wastewater properly disposed			
	b	9. Time as a public health control; procedures & records				VERMIN					
	b	10. Proper cooling methods				b		23. No rodents, insects, birds, or animals			
	b	11. Proper cooking time & temperatures									
	b	12. Proper reheating procedures for hot holding									
PROTECTION FROM CONTAMINATION											
	b	13. Returned and re-service of food									
b		14. Food in good condition, safe and unadulterated									
b		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) Operator photo copied Title _____
 Email: _____
 Specialist (Print) Eric Canbo Specialist (Signature) [Signature] Re-inspection Date: next routine