



Date of Inspection: 2/18/2021

Facility Name: Reilly's Saloon + Cafe Phone Number \_\_\_\_\_ PR ID # 253  
 Facility Site Address: 1825 Main St. City: La Porte Zip 95981  
 Permit #: not yet issued Exp Date: \_\_\_\_\_ Permit Holder: J+T Garcia Enterprises, LLC  
 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>					
		1. Demonstration of knowledge; food safety certification	///	///	X	X	///	16. Food obtained from approved source			
		Food Safety Cert Name: <u>pending cert.</u> Exp. Date _____									
X		2. All food handlers have valid Food Handler Cards				X	///	<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						X	///	17. Takeout, Curbside Pickup, or Delivery Only			
X	///	3. Communicable disease; reporting, restrictions & exclusions				X		18. Social Distancing Implemented		///	
X		4. No discharge from eyes, nose, and mouth				X		19. Face Covering Used			///
X		5. Proper eating, tasting, drinking or tobacco use		///		<b>Highly Susceptible Populations</b>					
<b>PREVENTING CONTAMINATION BY HANDS</b>							X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	X	6. Hands clean and properly washed; gloves used properly				<b>WATER/HOT WATER</b>					
X	///	7. Adequate handwashing facilities supplied & accessible		///		X	///	21. Hot and cold water available			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						<b>LIQUID WASTE DISPOSAL</b>					
	X	8. Proper hot and cold holding temperatures				X	///	22. Sewage and wastewater properly disposed			
	X	9. Time as a public health control; procedures & records				<b>VERMIN</b>					
	X	10. Proper cooling methods				X	///	23. No rodents, insects, birds, or animals			
	X	11. Proper cooking time & temperatures				///					
	X	12. Proper reheating procedures for hot holding									
<b>PROTECTION FROM CONTAMINATION</b>											
	X	13. Returned and re-service of food		///							
X	///	14. Food in good condition, safe and unadulterated									
X		15. Food contact surfaces: clean and sanitized									

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

Pre-opening Inspection

Received by (Print) Operator took picture Title \_\_\_\_\_

Email: \_\_\_\_\_

Specialist (Print) Eric Caubo

Specialist (Signature)

Re-inspection Date: \_\_\_\_\_