



Date of Inspection: 6/16/2020

Facility Name: Nakoma Golf Resort Phone Number: 832-5067 PR ID #: 494
 Facility Site Address: 348 Bear Run City: Clio Zip: 96106
 Permit #: 20-036 Exp Date: 6/1/21 Permit Holder: Nakoma Associates LP
 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					
<u>2</u>		1. Demonstration of knowledge; food safety certification			
		Food Safety Cert Name: <u>Leslie Wirz</u> Exp. Date: <u>10/28/24</u>			
		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<u>2</u>		3. Communicable disease; reporting, restrictions & exclusions			
<u>2</u>		4. No discharge from eyes, nose, and mouth			
<u>2</u>		5. Proper eating, tasting, drinking or tobacco use			
PREVENTING CONTAMINATION BY HANDS					
<u>2</u>		6. Hands clean and properly washed; gloves used properly			
<u>2</u>		7. Adequate handwashing facilities supplied & accessible			
TIME AND TEMPERATURE RELATIONSHIPS					
<u>2</u>		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			
<u>2</u>		14. Food in good condition, safe and unadulterated			
<u>2</u>		15. Food contact surfaces: clean and sanitized			

In	N/O-N/A		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
<u>2</u>		16. Food obtained from approved source			
CORONAVIRUS GUIDANCE IMPLEMENTATION					
<u>2</u>		17. Takeout, Curbside Pickup, or Delivery Only			
<u>2</u>		18. Social Distancing Implemented			
<u>2</u>		19. Face Covering Used			
Highly Susceptible Populations					
		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
WATER/HOT WATER					
<u>2</u>		21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
<u>2</u>		22. Sewage and wastewater properly disposed			
VERMIN					
<u>2</u>		23. No rodents, insects, birds, or animals			

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

- Leslie Wirz no longer works at facility. Taylor Drake is the food safety certified manager.

Received by (Print) Eden Miller Title _____
 Email: brooke@nakomaresort.com
 Specialist (Print) Eric Caubo Specialist (Signature) [Signature] Re-inspection Date: next routine