



Date of Inspection: 3/18/21

Facility Name: CHESTER CHEVRON Phone Number 258-2717 PR ID # 105
 Facility Site Address: 225 City: CHESTER Zip 96020
 Permit #: 21-073 Exp Date: 4/1/22 Permit Holder: HARPREET SINGH
 Type of Inspection: **SPECIAL**

See reverse side for the code sections and general requirements that correspond to each violation listed below Routine

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				X		16. Food obtained from approved source			
Food Safety Cert Name: <u>Non-Prep</u> Exp. Date						CORONAVIRUS GUIDANCE IMPLEMENTATION					
X		2. All food handlers have valid Food Handler Cards						17. Takeout, Curbside Pickup, or Delivery Only	N/A		
EMPLOYEE HEALTH & HYGIENIC PRACTICES						Highly Susceptible Populations					
X		3. Communicable disease; reporting, restrictions & exclusions				X		18. Social Distancing Implemented			
X		4. No discharge from eyes, nose, and mouth						19. Face Covering Used			X
X		5. Proper eating, tasting, drinking or tobacco use				Licensed health care facilities/ public & private schools; prohibited foods not offered					
PREVENTING CONTAMINATION BY HANDS						WATER/HOT WATER					
X		6. Hands clean and properly washed; gloves used properly				X		21. Hot and cold water available			
X		7. Adequate handwashing facilities supplied & accessible				LIQUID WASTE DISPOSAL					
TIME AND TEMPERATURE RELATIONSHIPS						X		22. Sewage and wastewater properly disposed			
X		8. Proper hot and cold holding temperatures				VERMIN					
	X	9. Time as a public health control; procedures & records				X		23. No rodents, insects, birds, or animals			
	X	10. Proper cooling methods									
	X	11. Proper cooking time & temperatures									
	X	12. Proper reheating procedures for hot holding									
PROTECTION FROM CONTAMINATION											
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

- MASKS TO BE WORN WHEN CUSTOMERS IN FACILITY

- CLEAN INSIDE OF WALK-IN ON A ROUTINE BASIS, PAY ATTENTION TO AREAS UNDER SHELVES.

Received by (Print)

Jeff Sauer

Title

MGR

Email:

Specialist (Print)

PAT SANDERS

Specialist (Signature)

[Signature]

Re-inspection Date: