



Date of Inspection: 3/22/21

Facility Name: Midtown Coffee Phone Number: \_\_\_\_\_ PR ID #: 208  
 Facility Site Address: 231 W. Main St. City: Quincy Zip: 95971  
 Permit #: 20-175 Exp Date: 6/3/21 Permit Holder: Elen Leff  
 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>				
X				
1. Demonstration of knowledge; food safety certification				
*Food Safety Cert Name: <u>Elen Leff</u> Exp. Date <u>11/14/21</u>				
X				
2. All food handlers have valid Food Handler Cards				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
X				
3. Communicable disease; reporting, restrictions & exclusions				
X				
4. No discharge from eyes, nose, and mouth				
X				
5. Proper eating, tasting, drinking or tobacco use				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
X				
6. Hands clean and properly washed; gloves used properly				
X				
7. Adequate handwashing facilities supplied & accessible				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
	X			
8. Proper hot and cold holding temperatures				
	X			
9. Time as a public health control; procedures & records				
	X			
10. Proper cooling methods				
	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				
<b>FOOD FROM APPROVED SOURCES</b>				
X				
16. Food obtained from approved source				
<b>CORONAVIRUS GUIDANCE IMPLEMENTATION</b>				
X				
17. Takeout, Curbside Pickup, or Delivery Only				
X				
18. Social Distancing Implemented				
X				
19. Face Covering Used				
<b>Highly Susceptible Populations</b>				
	X			
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>WATER/HOT WATER</b>				
X				
21. Hot and cold water available				
<b>LIQUID WASTE DISPOSAL</b>				
X				
22. Sewage and wastewater properly disposed				
<b>VERMIN</b>				
X				
23. No rodents, insects, birds, or animals				

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

Observation area with multiple empty rows for recording findings.

Received by (Print) Elen Leff Title Owner  
 Email: elenleff@live.com  
 Specialist (Print) T. Stirling Specialist (Signature) [Signature] Re-inspection Date: \_\_\_\_\_