



Date of Inspection: 4/7/21

Facility Name: EVERGREEN MARKET Phone Number 284-7313 PR ID # 126
 Facility Site Address: 429 CASSENT City: GREENVILLE Zip 95947
 Permit #: 20-093 Exp Date: 11/17/21 Permit Holder: COPPER ROLL ENTERPRISES 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>SHEENA BOWERS</u> Exp. Date <u>3/19/23</u>						CORONAVIRUS GUIDANCE IMPLEMENTATION			
X		2. All food handlers have valid Food Handler Cards						17. Takeout, Curbside Pickup, or Delivery Only			<u>N/A</u>
EMPLOYEE HEALTH & HYGIENIC PRACTICES						X		18. Social Distancing Implemented			
X		3. Communicable disease; reporting, restrictions & exclusions				X		19. Face Covering Used			
X		4. No discharge from eyes, nose, and mouth						Highly Susceptible Populations			
X		5. Proper eating, tasting, drinking or tobacco use				X		20. 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				X		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				SHADING					
X		11. Proper cooking time & temperatures				SHADING					
X		12. Proper reheating procedures for hot holding				SHADING					
PROTECTION FROM CONTAMINATION						SHADING					
X		13. Returned and re-service of food				SHADING					
X		14. Food in good condition, safe and unadulterated				SHADING					
X		15. Food contact surfaces: clean and sanitized				SHADING					

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

- LONG TERM GOAL: REPLACE FLOORING IN DELI & BUTCHER AREAS.
FLOORS TO BE DURABLE, COMMERCIAL GRADE, SMOOTH, NON-ABSORBANT
& EASILY CLEANABLE

Received by (Print) Sheila Bowers Title _____

Email: _____

Specialist (Print) PAT SANDERS Specialist (Signature) [Signature] Re-inspection Date: _____