



Date of Inspection: 4/7/21

Facility Name: PUSD INDIAN VALLEY ELEMENTARY Phone Number 284-7197 PR ID # 434
 Facility Site Address: 255 GRANO City: GREENVILLE Zip 95947
 Permit #: 21-389 Exp Date: 2/1/22 Permit Holder: PUSD
 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>MARCI HUTCHINSON</u> Exp. Date <u>3/30/23</u>									
EMPLOYEE HEALTH & HYGIENIC PRACTICES						CORONAVIRUS GUIDANCE IMPLEMENTATION					
X		2. All food handlers have valid Food Handler Cards				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				Highly Susceptible Populations					
PREVENTING CONTAMINATION BY HANDS						WATER/HOT WATER					
X		6. Hands clean and properly washed; gloves used properly				X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X		7. Adequate handwashing facilities supplied & accessible				LIQUID WASTE DISPOSAL					
TIME AND TEMPERATURE RELATIONSHIPS						VERMIN					
X		8. Proper hot and cold holding temperatures				X		21. Sewage and wastewater properly disposed			
	X	9. Time as a public health control; procedures & records				23. No rodents, insects, birds, or animals					
X		10. Proper cooling methods				22. Sewage and wastewater properly disposed					
X		11. Proper cooking time & temperatures				23. No rodents, insects, birds, or animals					
X		12. Proper reheating procedures for hot holding				23. No rodents, insects, birds, or animals					
PROTECTION FROM CONTAMINATION						23. No rodents, insects, birds, or animals					
X		13. Returned and re-service of food				23. No rodents, insects, birds, or animals					
X		14. Food in good condition, safe and unadulterated				23. No rodents, insects, birds, or animals					
X		15. Food contact surfaces; clean and sanitized				23. No rodents, insects, birds, or animals					

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

Received by (Print) Diana L. Blevins-Hilpert Title _____
 Email: _____

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