



Date of Inspection: 4/21/21

Facility Name: TANTARQUINOS Phone Number 596-3902 PR ID # 187
 Facility Site Address: 401 Palmdessa City: LAKE ALMANOR Zip 96137
 Permit #: 21-154 Exp Date: 2/1/22 Permit Holder: DENNIS MANNLE
 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
DEMONSTRATION OF KNOWLEDGE					
		1. Demonstration of knowledge; food safety certification	///		X
Food Safety Cert Name: <u>w/in 60 DAYS.</u> Exp. Date					
X		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
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		///	
PREVENTING CONTAMINATION BY HANDS					
X		6. Hands clean and properly washed; gloves used properly			
X	///	7. Adequate handwashing facilities supplied & accessible		///	
TIME AND TEMPERATURE RELATIONSHIPS					
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			
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			

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

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

1. SUBMIT A CURRENT & VALID FOOD SAFETY CERTIFICATION, MANAGER, TO ENVIRONMENTAL HEALTH W/IN 60 DAYS

ALL COOKING EQUIPMENT MUST BE LOCATED UNDER MECHANICAL VENTILATION.
2 DEEP FRYERS NOT UNDER HOOD

dennismannle@yahoo.com

Received by (Print) [Signature]

Title

Email:

Specialist (Print) PAT SANDERS

Specialist (Signature) [Signature]

Re-inspection Date: