



Date of Inspection: 5/19/21

Facility Name: BUCKS LAKE SHORE RESORT Phone Number 284-2848 PR ID # 184
 Facility Site Address: 16001 BUCKS LAKE RD City: BUCKS LAKE Zip 95971
 Permit #: 21-151 Exp Date: 6/4/22 Permit Holder: BUCKS LAKE RESORT LLC
 Type of Inspection: **SPECIAL**

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

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	///	///	
		Food Safety Cert Name: <u>NIKOLAS LOPEZ</u> Exp. Date: <u>4/26/26</u>			
✓		2. All food handlers have valid Food Handler Cards			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
✓	///	3. Communicable disease; reporting, restrictions & exclusions			
✓		4. No discharge from eyes, nose, and mouth			
✓		5. Proper eating, tasting, drinking or tobacco use		///	
PREVENTING CONTAMINATION BY HANDS					
✓		6. Hands clean and properly washed; gloves used properly			
✓	///	7. Adequate handwashing facilities supplied & accessible		///	
TIME AND TEMPERATURE RELATIONSHIPS					
✓		8. Proper hot and cold holding temperatures			
	✓	9. Time as a public health control; procedures & records			
✓		10. Proper cooling methods			
✓		11. Proper cooking time & temperatures			
✓		12. Proper reheating procedures for hot holding			
PROTECTION FROM CONTAMINATION					
		13. Returned and re-service of food	✓	///	
✓	///	14. Food in good condition, safe and unadulterated			
✓		15. Food contact surfaces: clean and sanitized			

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

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

13. APPROXIMATELY 3/4 OF A BOTTLE OF BACARDI LIMON 1L DISPOSED OF DUE TO VECTOR ADULTERATION

Received by (Print)

Amanda Spragia

Title

Amanda Spragia

Email:

PAT SANDOZ

Specialist (Signature)

Re-inspection Date:

Specialist (Print)