



Date of Inspection: 12/14/13

Facility Name: THE LOG CABIN Phone Number: 832-4400 PR ID #: 0907
 Facility Site Address: 64 E SIERRA City: PORTOLA Zip: 96122
 Permit #: Pending Exp Date: Permit Holder: KELLEY MONEY Type of Inspection: ROUTINE

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	In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					FOOD FROM APPROVED SOURCES				
X					X				
1. Demonstration of knowledge: food safety certification					15. Food obtained from approved source				
Food Safety Cert Name: <u>KELLEY MONEY</u> Exp. Date: <u>5/2/18</u>					16. Compliance with shell stock tags, condition, display				
EMPLOYEE HEALTH & HYGIENIC PRACTICES					CONFORMANCE WITH APPROVED PROCEDURES				
X					X				
2. Communicable disease; reporting, restrictions & exclusions					17. Compliance with Gulf Oyster Regulations				
X					X				
3. No discharge from eyes, nose, and mouth					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X					CONSUMER ADVISORY				
4. Proper eating, tasting, drinking or tobacco use					19. Consumer advisory provided for raw or undercooked foods				
PREVENTING CONTAMINATION BY HANDS					Highly Susceptible Populations				
X					20. Licensed health care facilities/ public & private schools: prohibited foods not offered				
5. Hands clean and properly washed; gloves used properly					WATER/HOT WATER				
X					X				
6. Adequate handwashing facilities supplied & accessible					21. Hot and cold water available Temp: <u>71.0/96</u>				
TIME AND TEMPERATURE RELATIONSHIPS					LIQUID WASTE DISPOSAL				
X					X				
7. Proper hot and cold holding temperatures					22. Sewage and wastewater properly disposed				
X					VERMIN				
8. Time as a public health control; procedures & records					23. No rodents, insects, birds, or animals				
X									
9. Proper cooling methods									
X					SUPERVISION				
10. Proper cooking time & temperatures					24. Person in charge present and performs duties				
X					PERSONAL CLEANLINESS				
11. Proper reheating procedures for hot holding					25. Personal cleanliness and hair restraints				
PROTECTION FROM CONTAMINATION					GENERAL FOOD SAFETY REQUIREMENTS				
X					26. Approved thawing methods used, frozen food				
12. Returned and re-service of food					27. Food separated and protected				
X					28. Washing fruits and vegetables				
13. Food in good condition, safe and unadulterated					29. Toxic substances properly identified, stored, used				
X					FOOD STORAGE/ DISPLAY/ SERVICE				
14. Food contact surfaces: clean and sanitized					30. Food storage: food storage containers identified				
					31. Consumer self-service				
					32. Food properly labeled & honestly presented				
					EQUIPMENT/ UTENSILS/ LINENS				
					33. Nonfood contact surfaces clean				
					34. Warewashing facilities: installed, maintained, used; test strips				
					35. Equipment/ Utensils approved, installed; clean; good repair; capacity				
					36. Equipment, utensils and linens: storage and use				
					37. Vending machines				
					38. Adequate ventilation and lighting; designated areas, use				
					COMPLIANCE & ENFORCEMENT				
					39. Thermometers provided and accurate				
					40. Wiping cloths: properly used and stored				
					PHYSICAL FACILITIES				
					41. Plumbing: proper backflow devices				
					42. Garbage and refuse properly disposed; facilities maintained				
					43. Toilet facilities: properly constructed, supplied, cleaned				
					44. Premises: personal/cleaning items; vermin-proofing				
					PERMANENT FOOD FACILITIES				
					45. Floor, walls and ceilings: built, maintained, and clean				
					46. No unapproved private homes/ living or sleeping quarters				
					SIGNS/ REQUIREMENTS				
					47. Signs posted; last inspection report available				
					COMPLIANCE & ENFORCEMENT				
					48. Plan Review				
					49. Permits Available				
					50. Impoundment				
					51. Permit Suspension				

Received by (Print) Kelley Money Title OWNER
 Received by (Signature) Kelley Money
 Specialist (Print) Rob Schmets Specialist (Signature) [Signature] Re-inspection Date: 2/30/14

OBSERVATIONS AND CORRECTIVE ACTIONS

#35) Repair the exposed electrical wiring at the evaporator unit inside the walk-in refrigerator.

- Discontinue the use of extension cord wiring.

#41) Repair or replace the damaged screened door at the kitchen entrance door. Ensure the screen door is tight-fitting and self-closing.

- Repair the window screen at the east kitchen window to be tight-fitting in the frame.

Ensure any soda dispenser & ice dispenser is drained to the sanitary sewer via an air gap.

- This facility is approved for operation.

Received by (Print)

Title

Received by (Signature)

Kelley Moneys

Specialist (Print)

Specialist (Signature)

Bob Lobnitz

Re-inspection Date: