



Date of Inspection: 18 APR 14

Facility Name: CUCCIA'S Phone Number: 530-2121 PR ID #: 2794  
 Facility Site Address: 1728 JOHN WILCOX RD City: BLANESDEN Zip: 96103  
 Permit #: 13-123902 Exp Date: 5/29/14 Permit Holder: GINA CUCCIA  
 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
<b>DEMONSTRATION OF KNOWLEDGE</b>					<b>FOOD FROM APPROVED SOURCES</b>				
X					X				
1. Demonstration of knowledge; food safety certification					15. Food obtained from approved source				
Food Safety Cert Name: <u>GINA PRINCE</u> Exp. Date: <u>9/21/16</u>					16. Compliance with shell stock tags, condition, display				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					17. Compliance with Gull Oyster Regulations				
X					<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
2. Communicable disease; reporting, restrictions & exclusions					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X					<b>CONSUMER ADVISORY</b>				
X					19. Consumer advisory provided for raw or undercooked foods				
X					<b>Highly Susceptible Populations</b>				
3. No discharge from eyes, nose, and mouth					20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X					<b>WATER/HOT WATER</b>				
X					21. Hot and cold water available Temp: <u>117</u>				
4. Proper eating, tasting, drinking or tobacco use					<b>LIQUID WASTE DISPOSAL</b>				
<b>PREVENTING CONTAMINATION BY HANDS</b>					22. Sewage and wastewater properly disposed				
X					<b>VERMIN</b>				
5. Hands clean and properly washed; gloves used properly					23. No rodents, insects, birds, or animals				
X									
6. Adequate handwashing facilities supplied & accessible									
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									
X									
7. Proper hot and cold holding temperatures									
X									
8. Time as a public health control; procedures & records									
X									
9. Proper cooling methods									
X									
10. Proper cooking time & temperatures									
X									
11. Proper reheating procedures for hot holding									
<b>PROTECTION FROM CONTAMINATION</b>									
X									
12. Returned and re-service of food									
X									
13. Food in good condition, safe and unadulterated									
X									
14. Food contact surfaces: clean and sanitized									

<b>SUPERVISION</b>		OUT	<b>39. Thermometers provided and accurate</b>		OUT
24. Person in charge present and performs duties			40. Wiping cloths: properly used and stored		
<b>PERSONAL CLEANLINESS</b>			<b>PHYSICAL FACILITIES</b>		
25. Personal cleanliness and hair restraints			41. Plumbing: proper backflow devices		
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>			42. Garbage and refuse properly disposed, facilities maintained		
26. Approved thawing methods used, frozen food			43. Toilet facilities: properly constructed, supplied, cleaned		
27. Food separated and protected			44. Premises: personal/cleaning items; vermin-proofing		
28. Washing fruits and vegetables			<b>PERMANENT FOOD FACILITIES</b>		
29. Toxic substances properly identified, stored, used			45. Floor, walls and ceilings: built, maintained, and clean		
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>			46. No unapproved private homes/ living or sleeping quarters		
30. Food storage; food storage containers identified			<b>SIGNS/ REQUIREMENTS</b>		
31. Consumer self-service			47. Signs posted; last inspection report available		
32. Food properly labeled & honestly presented			<b>COMPLIANCE &amp; ENFORCEMENT</b>		
<b>EQUIPMENT/ UTENSILS/ LINENS</b>			48. Plan Review		
33. Nonfood contact surfaces clean			49. Permits Available		
34. Warewashing facilities: installed, maintained, used; test strips			50. Impoundment		
35. Equipment/ Utensils approved; installed; clean; good repair; capacity			51. Permit Suspension		
36. Equipment, utensils and linens: storage and use					
37. Vending machines					
38. Adequate ventilation and lighting; designated areas, use					

Received by (Print) GINA PRINCE Title OWNER  
 Received by (Signature) [Signature]  
 Specialist (Print) [Signature] Specialist (Signature) [Signature] Re-inspection Date: 26 MAY