



Date of Inspection: 9/20/15

Facility Name: CALPINE ELKS Phone Number 832-5785 PR ID # 92
 Facility Site Address: 71292 Hwy 70 City: PORTOLA Zip 96122
 Permit #: 14-132801 Exp Date: 9/1/15 Permit Holder: CALPINE ELKS LODGE #2432
 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		1. Demonstration of knowledge: food safety certification				X		15. Food obtained from approved source			
		Food Safety Cert Name: <u>ERIC PREMITZ</u> Exp. Date <u>6/19/15</u>				X	X	16. Compliance with shell stock tags, condition, display			
EMPLOYEE HEALTH & HYGIENIC PRACTICES						CONFORMANCE WITH APPROVED PROCEDURES					
X		2. Communicable disease; reporting, restrictions & exclusions				X		18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X		3. No discharge from eyes, nose, and mouth				CONSUMER ADVISORY					
X		4. Proper eating, tasting, drinking or tobacco use				X		19. Consumer advisory provided for raw or undercooked foods			
PREVENTING CONTAMINATION BY HANDS						Highly Susceptible Populations					
X		5. Hands clean and properly washed; gloves used properly				X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X		6. Adequate handwashing facilities supplied & accessible				WATER/HOT WATER					
TIME AND TEMPERATURE RELATIONSHIPS						X		21. Hot and cold water available			
X		7. Proper hot and cold holding temperatures						Temp <u>2120°F</u>			
X	X	8. Time as a public health control; procedures & records				LIQUID WASTE DISPOSAL					
X		9. Proper cooling methods				X		22. Sewage and wastewater properly disposed			
X		10. Proper cooking time & temperatures				VERMIN					
X		11. Proper reheating procedures for hot holding				X		23. No rodents, insects, birds, or animals			
PROTECTION FROM CONTAMINATION											
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									

		OUT
SUPERVISION		
24. Person in charge present and performs duties		
PERSONAL CLEANLINESS		
25. Personal cleanliness and hair restraints		
GENERAL FOOD SAFETY REQUIREMENTS		
26. Approved thawing methods used, frozen food		
27. Food separated and protected		
28. Washing fruits and vegetables		
29. Toxic substances properly identified, stored, used		
FOOD STORAGE/ DISPLAY/ SERVICE		
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		

		OUT
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) Linda Boucher Title Trainer Guard
 Received by (Signature) [Signature]
 Specialist (Print) Rob Robinson Specialist (Signature) [Signature] Re-inspection Date: 2/6/15

Facility Name: CALPINE ELKS

PR
FAID # 92

Pg 2 of 2

Date of Inspection: 9/29/15

OBSERVATIONS AND CORRECTIVE ACTIONS

#1) THE FOOD HANDLER CERTIFICATION WILL EXPIRE ON 6/19/15.
PLEASE RENEW OR PROVIDE AN ALTERNATE PERSON
WITH A CURRENT CERTIFICATION.

Received by (Print)

Title

Received by (Signature)

James J. Bouch

Specialist (Print)

Specialist (Signature)

R. J. Robinson

Re-inspection Date: