



Date of Inspection: 20 April

Facility Name: BAILEY CREEK GOLF Phone Number 259-4653 PR ID # 76  
 Facility Site Address: 433 DORRIN DR City: LAKE HAMMOCK Zip 96137  
 Permit #: 15-136022 Exp Date: 7/1/16 Permit Holder: Susy Durkin 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>CYNTHIA BILLET</u> Exp. Date <u>4/1/17</u>					16. Compliance with shell stock tags, condition, display				
					17. Compliance with Gulf Oyster Regulations				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>					<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
X					X				
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>				
X					20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>PREVENTING CONTAMINATION BY HANDS</b>					<b>WATER/HOT WATER</b>				
X					X				
5. Hands clean and properly washed; gloves used properly					21. Hot and cold water available Temp <u>71.0°F</u>				
X					<b>LIQUID WASTE DISPOSAL</b>				
X					22. Sewage and wastewater properly disposed				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>					<b>VERMIN</b>				
X					X				
7. Proper hot and cold holding temperatures					23. No rodents, insects, birds, or animals				
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>		<b>OUT</b>	
24. Person in charge present and performs duties			
<b>PERSONAL CLEANLINESS</b>			
25. Personal cleanliness and hair restraints			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>			
26. Approved thawing methods used, frozen food			
27. Food separated and protected			
28. Washing fruits and vegetables			
29. Toxic substances properly identified, stored, used			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>			
30. Food storage; food storage containers identified			
31. Consumer self-service			
32. Food properly labeled & honestly presented			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>			
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			
39. Thermometers provided and accurate			<b>OUT</b>
40. Wiping cloths: properly used and stored			
<b>PHYSICAL FACILITIES</b>			
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			
<b>PERMANENT FOOD FACILITIES</b>			
45. Floor, walls and ceilings: built, maintained, and clean			
46. No unapproved private homes/ living or sleeping quarters			
<b>SIGNS/ REQUIREMENTS</b>			
47. Signs posted; last inspection report available			
<b>COMPLIANCE &amp; ENFORCEMENT</b>			
48. Plan Review			
49. Permits Available			
50. Impoundment			
51. Permit Suspension			

Received by (Print) Cindy Hafneron Billett Title Food Manager  
 Received by (Signature) Cindy Hafneron Billett  
 Specialist (Print) Rob Kobayashi Specialist (Signature) [Signature] Re-inspection Date: 6/1/16