



Date of Inspection: 30 OCT 16

Facility Name: LUCIAMO'S Phone Number 530-4133 PR ID # 201
 Facility Site Address: 901 PENINSULA City: LAKE TAHOE Zip: _____
 Permit #: 16-140707 Exp Date: 4/9/17 Permit Holder: JUAN TOCHEV 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>JOEL BRUNKE</u> Exp. Date: <u>1/29/16</u>					16. Compliance with shell stock tags, condition, display				
EMPLOYEE HEALTH & HYGIENIC PRACTICES					17. Compliance with Gulf Oyster Regulations				
X					X				
2. Communicable disease; reporting, restrictions & exclusions					CONFORMANCE WITH APPROVED PROCEDURES				
X					X				
3. No discharge from eyes, nose, and mouth					18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X					CONSUMER ADVISORY				
X					X				
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					X				
5. Hands clean and properly washed; gloves used properly					20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X					WATER/HOT WATER				
X					X				
6. Adequate handwashing facilities supplied & accessible					21. Hot and cold water available Temp <u>7120</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				
X					X				
8. Time as a public health control; procedures & records					23. No rodents, insects, birds, or animals				
X									
X									
9. Proper cooling methods									
10. Proper cooking time & temperatures									
11. Proper reheating procedures for hot holding									
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									

SUPERVISION		OUT
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		

39. Thermometers provided and accurate		OUT
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) Ivan Tochev Title OWNER
 Received by (Signature) [Signature]
 Specialist (Print) Rob Rossette Specialist (Signature) [Signature] Re-inspection Date: 16403