



Date of Inspection: 4/12/21

Facility Name: <u>BIRCH LAKE ALMAZOR RESTAURANT</u>	Phone Number: _____	PR ID # <u>2147</u>
Facility Site Address: <u>500 MAIN</u>	City: <u>CHESTER</u>	Zip: <u>96020</u>
Permit #: <u>23-1305</u>	Exp Date: <u>7/13/21</u>	Permit Holder: <u>BIRCH LAKE</u>
		Type of Inspection: <u>ROUTINE</u>

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
<b>DEMONSTRATION OF KNOWLEDGE</b>				
X				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: <u>BIRCH LAKE</u> Exp. Date: <u>7/13/21</u>				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
X				
2. Communicable disease; reporting, restrictions & exclusions				
X				
3. No discharge from eyes, nose, and mouth				
X				
4. Proper eating, tasting, drinking or tobacco use				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
X				
5. Hands clean and properly washed; gloves used properly				
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>FOOD FROM APPROVED SOURCES</b>				
X				
15. Food obtained from approved source				
X				
16. Compliance with shell stock tags, condition, display				
X				
17. Compliance with Gulf Oyster Regulations				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
X				
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
<b>CONSUMER ADVISORY</b>				
X				
19. Consumer advisory provided for raw or undercooked foods				
<b>Highly Susceptible Populations</b>				
X				
20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
<b>WATER/HOT WATER</b>				
X				
21. Hot and cold water available Temp: _____				
<b>LIQUID WASTE DISPOSAL</b>				
X				
22. Sewage and wastewater properly disposed				
<b>VERMIN</b>				
X				
23. No rodents, insects, birds, or animals				
<b>SUPERVISION</b>				
				OUT
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				
<b>PHYSICAL FACILITIES</b>				
39. Thermometers provided and accurate				
40. Wiping cloths: properly used and stored				
<b>PERMANENT FOOD 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>SIGNS/ REQUIREMENTS</b>				
45. Floor, walls and ceilings: built, maintained, and clean				
46. No unapproved private homes/ living or sleeping quarters				
<b>COMPLIANCE &amp; ENFORCEMENT</b>				
47. Signs posted; last inspection report available				
48. Plan Review				
49. Permits Available				
50. Impoundment				
51. Permit Suspension				

Received by (Print) Kristen Wentz

Title

Received by (Signature) Kristen Wentz

Specialist (Print) PAT SANDERS

Specialist (Signature) [Signature]

Re-inspection Date:

Facility Name:

BING'S LAKE ALMAZAR BISTRO

FA ID #

2147

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Date of Inspection:

4/12/20

OBSERVATIONS AND CORRECTIVE ACTIONS

35. CLEAN INSIDE OF EQUIPMENT ON A ROUTINE BASIS TO PREVENT ACCUMULATION OF FOOD DEBRIS. - PAY ATTENTIONS TO SHELVES, CRACKS, CAVITIES

45. CLEAN AREAS UNDER EQUIPMENT ON A ROUTINE BASIS TO PREVENT ACCUMULATION OF FOOD DEBRIS - SIGNIFICANT AMOUNT OF FOOD DEBRIS UNDER COOK LINE @ TIME OF INSPECTION

Received by (Print)

Kristen Wentz

Title

Received by (Signature)

Kristen

Specialist (Print)

PAT SANDERS

Specialist (Signature)

[Signature]

Re-inspection Date: