

Facility Name: <u>SIERRA SKY LODGE</u>		Phone Number: <u>836-2344</u>	PR ID #: <u>499</u>
Facility Site Address: <u>58585 Hwy 70</u>		City: <u>CROMBERG</u>	Zip: <u>96103</u>
Permit #: <u>24-042</u>	Exp Date: <u>6/17/25</u>	Permit Holder: <u>WAYNE YATES</u>	Type of Inspection: <u>Routine</u>

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>						
			1. Demonstration of knowledge; food safety certification			
Food Safety Cert Name:			WENDY YATES	Exp. Date: 6/17/25		
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>						
			2. Communicable disease; reporting, restrictions & exclusions			
			3. No discharge from eyes, nose, and mouth			
			4. Proper eating, tasting, drinking or tobacco use			
<b>PREVENTING CONTAMINATION BY HANDS</b>						
			5. Hands clean and properly washed; gloves used properly			
			6. Adequate handwashing facilities supplied & accessible			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						
			7. Proper hot and cold holding temperatures			
			8. Time as a public health control; procedures & records			
			9. Proper cooling methods			
			10. Proper cooking time & temperatures			
			11. Proper reheating procedures for hot holding			
<b>PROTECTION FROM CONTAMINATION</b>						
			12. Returned and re-service of food			
			13. Food in good condition, safe and unadulterated			
			14. Food contact surfaces: clean and sanitized			

  

In	N/O	N/A		COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>						
			15. Food obtained from approved source			
			16. Compliance with shell stock tags, condition, display			
			17. Compliance with Gulf Oyster Regulations			
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>						
			18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>SB 13 83 Food Diversion Program</b>						
<b>CONSUMER ADVISORY</b>						
			19. Consumer advisory provided for raw or undercooked foods			
<b>Highly Susceptible Populations</b>						
			20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
<b>WATER/HOT WATER</b>						
			21. Hot and cold water available			
Temp 140°F						
<b>LIQUID WASTE DISPOSAL</b>						
			22. Sewage and wastewater properly disposed			
<b>VERMIN</b>						
			23. No rodents, insects, birds, or animals			

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		
PHYSICAL FACILITIES		
39. Thermometers provided and accurate		
40. Wiping cloths: properly used and stored		
PERMANENT FOOD 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		
SIGNS/ REQUIREMENTS		
45. Floor, walls and ceilings: built, maintained, and clean		
46. No unapproved private homes/ living or sleeping quarters		
COMPLIANCE & ENFORCEMENT		
47. Signs posted; last inspection report available		
48. Plan Review		
49. Permits Available		
50. Impoundment		
51. Permit Suspension		

Received by (Print)	Wendy Yates	Title	owner
Received by (Signature)	Wendy Yates		
Specialist (Print)	Dennis Eck	Specialist (Signature)	Re-inspection Date: Next Routine