Facility Name: Greenhorn Guest Ranch
Facility Site Address: 216 Greenhorn
City: Quincy
Zip: 95971
Phone Number: 288-0930
Type of Inspection: Routine
PR ID #: 164
Permit #: 19-029
Exp Date: 6/1/20
Permit Holder: Greenhorn Partners

<table>
<thead>
<tr>
<th>In</th>
<th>NO/N/A</th>
<th>COS</th>
<th>MAJ</th>
<th>OUT</th>
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<tbody>
<tr>
<td>1.</td>
<td>Demonstration of knowledge, food safety certification</td>
<td>X</td>
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<td>2.</td>
<td>Communicable disease, reporting, restrictions &amp; exclusions</td>
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<td>3.</td>
<td>No discharge from eyes, nose, and mouth</td>
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<td>4.</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
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<td>5.</td>
<td>Hands clean and properly washed; gloves used properly</td>
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<td>6.</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
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<td>7.</td>
<td>Proper hot and cold holding temperatures</td>
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<td>8.</td>
<td>Time as a public health control; procedures &amp; records</td>
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<td>9.</td>
<td>Proper cooling methods</td>
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<td>10.</td>
<td>Proper cooking time &amp; temperatures</td>
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<td>11.</td>
<td>Proper reheating procedures for hot holding</td>
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<td>12.</td>
<td>Returned and re-service of food</td>
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<td>13.</td>
<td>Food in good condition, safe and unadulterated</td>
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<td>14.</td>
<td>Food contact surfaces: clean and sanitized</td>
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### DEMONSTRATION OF KNOWLEDGE

**Food Safety Cert Name:** Samantha James
**Exp Date:** 1/29/22

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Communication
2. Reporting
3. Restrictions
4. Exclusions

### PROTECTING FROM CONTAMINATION

- Proper hot and cold holding temperatures
- Time as a public health control; procedures & records
- Proper cooling methods
- Proper cooking time & temperatures
- Proper reheating procedures for hot holding

### FOOD FROM APPROVED SOURCES

- Food obtained from approved source
- Compliance with shell stock tags, condition, display
- Compliance with Gulf Oyster Regulations
- Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
- Consumer advisory
- Highly Susceptible Populations
- Licensed health care facilities/ public & private schools; prohibited foods not offered
- Water/Hot Water
- Hot and cold water available

### LIQUID WASTE DISPOSAL

- Sewage and wastewater properly disposed

### VERMIN

- No rodents, insects, birds, or animals

### SUPERVISION

- Person in charge present and performs duties
- Personal cleanliness
- Personal cleanliness and hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS

- Approved thawing methods, frozen food
- Food separated and protected
- Washing fruits and vegetables
- Toxic substances properly identified, stored, used

### FOOD STORAGE/ DISPLAY SERVICE

- Food storage; food storage containers identified
- Consumer self-service
- Food properly labeled & honestly presented

### EQUIPMENT/ UTENSILS/ LINENS

- Equipment/ Utensils/ Linens approved; installed; clean; good repair, capacity
- Equipment, utensils and linens: storage and use
- Vending machines
- Adequate ventilation and lighting; designated areas, use

### RECEIVED BY (PRINT)

- Joseph Lohr

### RECEIVED BY (SIGNATURE)

- Trinity Stirling

### SPECIALIST (PRINT)

- Tony Sato

### SPECIALIST (SIGNATURE)

- Tony Sato

### RE-INSPECTION DATE

- 2 Weeks

### DATE OF INSPECTION

- 6/25/19
OBSERVATIONS AND CORRECTIVE ACTIONS

13/31. Obtain guards for all self served food items and discontinue use of the unprotected cold food items until guards are obtained or use lids & employee monitor until guards are obtained. Cold cuts & veggies found uncovered at time of inspection.

30. Food storage observed on floor of drygoods & walk in at time of inspection. Organize both the walk in and dry food storage on to shelving. Be sure all meats and defrosting meats are on the lowest shelf at all times with no ready to eat items below.

32. Food labels needed on all self service food items

Note: Remove the unused frier from its current location as it cannot be used without modification to the hood & inhibits cleaning.

Received by (Print)

Received by (Signature)

Specialist (Print) Trinity Stirling  Specialist (Signature) Trudy Sing

Re-inspection Date: 2 weeks