## TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD P	ROGRA	M OFF	ICIAL	INS	PEC1	<b>TION</b>	REPORT					
DBA/NAME Asian 70 Go				DATE 6-11-2024								
ADDRESS				RECHECK DATE								
OWNER/OPERATOR				SITE#								
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:								
FOOD CERT (WALL VON VAND EXP3/15/702				CORRECT MINOR VIOLATIONS BY:								
V-1/ 7/2-												
In = In Compliance N/O = Not Observed	N/A = Not	Applicable	e <b>CUT</b>	= Out o	of Comp	liance	COS = Corrected	I On-Site	MAJ = Major	Violation		
N/ N/A DEMONSTRATION OF KNOWLEDGE	cos	MAJ	CUT	IN	N/O	N/A	PROTECTION F	ROM CONTAM	INATION	cos	MAJ	CUT
1. Demonstration of knowledge; food safety certification 9/18/2014				X		12. Proper proce and re-service of	food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES  2. Communicable disease; reporting, restrictions &		<u> </u>	LX.		L	13. Food contact			ĻJ		İ	
exclusions 3. No discharge from eyes, nose, and mouth		ļ	<b> </b>			<del></del>		OM APPROVED		·		r
3. No uscalarge norm eyes, mose, and mount     4. Proper eating, tasting, drinking or tobacco us		<u> </u>		$\land$			14. Food obtained 15. Shelf stock wi	th completed tegs	, in good			
Froper earning, tasking, unitality or attacked us     S. Hands clean and properly washed; gloves us		<del> </del>					condition, properly	stored/displayed		ļ		
property		<u> </u>				X	16. Compliance v	vith Gulf Oyster R	egulations			
6. Adequate handwashing facilities supplied & accessible							SPE	CIAL PROCEDU	RES			
TIME AND TEMPERATURE RELATIONS	EHIPS					X	17. Compliance w process, reduced HACCP Plan	oxygen packaging	g, &			
7. Proper hot and cold holding temperatures						$ \mathcal{X} $	18. Consumer act undercooked food		LISM OL			
8. Time as a public health control: Proper procedures & records						X	20. Licensed heat private schools; p	th care facilities/ p				
9. Proper cooling methods						ىنسا		ER & WASTE WA				
11 10.Proper cooking time & temperatures				X			21. Hot and cold v	vater available T	emp			
11.Proper reheating procedures for hot holding							LIQU	ID WASTE DISPO	OSAL			
266, 402 34A, 56.0. 38.4, 4	0.2,	3282	1	X			22. Sewage and v	rastewater proper	ty disposed			
16/3.174.6., 1418, 1524.34.4	39.4, 4	19.	198			·!		<del></del>				
1613 174.6, 1418 1534 344 Bleuch Sant 171	39.4 (	Ø.1		X			23. No rodents, in	VERMIN				
Bleuch Says 171	39.4 C	0.1	193 OUT	X	^ danija	An smpti		VERMIN sects, birds, or an	imals			ОИТ
SUPERVISION /PERSONAL CLEANLY 25. Person in charge present and performs duties	39.4°C	e.1		39			23. No rodents, in ation and lighting; provided and accur	VERMIN sects, birds, or an designated areas	imals			ОИТ
SUPERVISION /PERSONAL CLEANLE 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints		(.) (		39/ 40. 41. V	Thermo Viping c	meters   toths: pi	ation and lighting; provided and accur roperly used and s	VERMIN sects, birds, or an designated areas rate	imals			OUT
SUPERVISION /PERSONAL CLEANLE 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREM	ENTS	(P.)		39 40. 41. V	Thermo Viping c SICAL I	meters   loths: pr FACILN	ation and lighting; provided and accur roperly used and s TIES	VERMIN sects, birds, or an designated areas rate tored	imals s, use			OUT
SUPERVISION /PERSONAL CLEANLE 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints	ENTS	(P.)		39 40. 41. V PHY 42. F	Thermo Viping c SICAL I	meters   loths: pr FACILI g: Pluml	ation and lighting; provided and accur roperly used and s RES bing in good repair	VERMIN sects, birds, or an designated areas rate tored , proper backflow	imals s, use v devices			OUT
SUPERVISION /PERSONAL CLEANLI 25. Person in charge present and performs duties 26. Personal cleantiness and hair restraints GENERAL FOOD SAFETY REQUIREN 27. Approved thawing methods used; frozen food maintained froz 28. Food separated and protected 29. Fruits and vegetables washed as required.	ENTS	().) <sub>(</sub>		39/ 40. 41. V PHY 42. F	Thermo Viping c SICAL I Plumbing Sarbage	meters ploths: professional pro	ation and lighting; provided and accur roperly used and s TIES	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities ma	imals s, use v devices sintained			CUT
SUPERVISION /PERSONAL CLEANLI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREM 27. Approved thawing methods used; frozen food maintained froz 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used	ENTS ten.	(P.) <sub>(</sub>		39 40. 41. V PHY 42. F 43. 0	Thermo Viping c SICAL I Plumbing Sarbage oilet fac	meters ploths: por FACILITY g: Plumb and ref cilities: p	ation and lighting; provided and accur roperly used and s RES bing in good repair fuse properly dispo properly constructe anal/cleaning items	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities ma d, supplied, clear ; vermin-proofing	imals s, use v devices aintained ned			OUT
SUPERVISION /PERSONAL CLEANLI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREM 27. Approved thawing methods used; frozen food maintained froz 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVI	ENTS ten.			39 / 40. 41. V PHY 42. F 43. ( 44. T	Thermo Viping of SiCAL I Plumbing Sarbage Toilet fac Premise	meters   loths: pi FACILII g: Plumi and ref cilities: p s; perso	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe anal/cleaning items	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities ma d, supplied, clear ; vermin-proofing UENT FOOD FAR	imals s, use v devices sintained ned CILITIES	ir and clo	on	CUT
SUPERVISION /PERSONAL CLEANLI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREM 27. Approved thawing methods used; frozen food maintained froz 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used	ENTS ten.			39/ 40. 41. V PHY 42. F 43. ( 44. T 45. F	Thermony Thermony Thermony SiCAL In The SiCAL In The Sich In Thermony Therm	meters   loths: pi FACILII g: Plumi and ref cilities: p s; perso alls and	ation and lighting; provided and accur roperly used and s RES bing in good repair fuse properly dispo properly constructe anal/cleaning items	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities ma d, supplied, clear ; vermin-proofing NENT FOOD FAC puilt, maintained	imals  v devices aintained  ned  CILITIES  in good repai	ir, and clea	an	
SUPERVISION /PERSONAL CLEANLE  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRENT  27. Approved thawing methods used; frozen food maintained from  28. Food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERVI  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and mains  33. Food properly labeled & honestly presented	ENTS nen.  CE			39 40. 41. V PHY 42. F 43. ( 44. T 45. F	Thermony Viping of SiCAL In Plumbing Sarbage Toilet face Premise Toor, was lo unap	meters   lioths: pr FACILIT g: Plumi and ref cilities: p s; perso alls and proved	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe anal/cleaning items PERMAI ceilings: properly it private homes/ livis SIGNS, MISC. RE	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities ma d, supplied, clear ; vermin-proofing VENT FOOD FAC built, maintained ing or sleeping qu QUIREMENTS &	imals  v devices aintained  ned  CILITIES in good repal		an	
SUPERVISION /PERSONAL CLEANLI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREN 27. Approved thawing methods used; frozen food maintained froz 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERV 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and ma 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINEN	ENTS nen.  CE			39/40. 41. V PHYY 42. F 43. ( 44. T 45. F 46. F 47. N	Thermo Viping c SICAL I Plumbing Sarbage Todet fac Premise Toor, wa to unap	meters   meters   flotths: prescription   flotths: flotth	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe mal/cleaning items PERMAI ceilings: properly it private homes/ livis SIGNS, MISC. RE st inspection repor	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities ma d, supplied, clear ; vermin-proofing VENT FOOD FAC built, maintained ing or sleeping qu QUIREMENTS & t available	imals  v devices aintained  ned  CILITIES in good repai arters 3. ENFORCE		an	
SUPERVISION /PERSONAL CLEANLE  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRENT  27. Approved thawing methods used; frozen food maintained from  28. Food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERVI  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and mains  33. Food properly labeled & honestly presented	ENTS ren.  CE intained	vailable		39 40. 41. V PHY: 42. F 43. ( 44. T 45. F 47. N 48. S 49. F	Thermo Viping c SiCAL I Ptumbing Carbage ollet fact Premise Hoor, was to unap	meters   meters   flotths: prescription   flotths: flotth	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe anal/cleaning items PERMAI ceilings: properly living signs, MISC. Re st inspection repor	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities ma d, supplied, clear ; vermin-proofing VENT FOOD FAC built, maintained ing or sleeping qu QUIREMENTS & t available	imals  v devices aintained  ned  CILITIES in good repai arters 3. ENFORCE		an	
SUPERVISION /PERSONAL CLEANLI  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRENT  27. Approved thawing methods used; frozen food maintained frozen food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERV  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and ma  33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINENS  34. Nonfood contact surfaces (sea) and in good repair.  35. Warewashing facilities: Adequate, maintained, properly used  36. Equipment/ Utensils Approved; installed properly, clean; good	ENTS ren.  CE intained i, test strips a			39 40. 41. V PHY. 42. F 43. C 44. T 45. F 46. F 47. N 48. S 49. F 50. F 51. h	Thermooviping of SiCAL   SiCAL   Sumbing of SicAL   Sumbing of SicAL   Sumbing of SicAL   SicA	meters   loths: pi FACILIT g: Plumi and ref cilities: p s; perso alls and proved proved sted; lax iew requ Availabl iment of	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe anal/cleaning items PERMAI ceilings: properly livis SIGNS, MISC. RE st inspection repor aired for new or rer e funsanitary equipm	VERMIN sects, birds, or an designated areas rate tored  proper backflow sed; facilities ma d, supplied, cling yemin-procling y	imals  v devices aintained  ned  CILITIES in good repai arters 3. ENFORCE		an	
SUPERVISION /PERSONAL CLEANLI 25. Person in charge present and performs duties 26. Personal cleantiness and hair restraints  GENERAL FOOD SAFETY REQUIREM 27. Approved thawing methods used; frozen food maintained froz 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERV 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and ma 33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEM 34. Nonfood contact surfaces (lear) and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used 36. Equipment/ Utensils Approved; installed properly, clean; good 37. Equipment, utensils and linens: Properly stored and used	ENTS ren.  CE intained i, test strips a			39	Thermooviping of SiCAL of SicA	meters   lioths: pi FACILIT g: Plumil g: and ref cilities: p s; perso alls and proved proved sted; la: lew requ Availabl	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe anal/cleaning items PERMAI ceilings: properly livis SIGNS, MISC. RE st inspection repor aired for new or rer e funsanitary equipm	VERMIN sects, birds, or an designated areas rate tored  proper backflow sed; facilities ma d, supplied, cling yemin-procling y	imals  v devices aintained  ned  CILITIES in good repai arters 3. ENFORCE		an	
SUPERVISION /PERSONAL CLEANLI 25. Person in charge present and performs duties 26. Personal cleantiness and hair restraints  GENERAL FOOD SAFETY REQUIREM 27. Approved thawing methods used; frozen food maintained froz 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERV 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and ma 33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEM 34. Nonfood contact surfaces (sea) and in good repair. 35. Warewashing facilities: Adequate, maintained, properly use 36. Equipment/ Utensils Approved; installed properly, clean; good 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines	ENTS cen.  CE intained i, test strips a d repair, capa	acity	COUT	39	Thermooviping of SiCAL Interpretation of Sical Interpr	meters   doths: pi FACILIT g: Plumb and ref : lifties: p s; perso alls and proved sted; late lew requ Availabl iment of uspensi	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe anal/cleaning items PERMAN ceilings: properly it private homes/ livin SIGNS, MISC. RE st inspection repor aired for new or rer e i unsanitary equipm on	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities ma d, supplied, clear i; vermin-proofing VENT FOOD FA built, maintained in g or sleeping qu QUIREMENTS & a variable nodel construction	imals  v devices aintained  ned  CILITIES in good repai arters 3. ENFORCE		an	
SUPERVISION /PERSONAL CLEANLI  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIREN  27. Approved thawing methods used; frozen food maintained from  28. Food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERVI  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and ma  33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINENSI  34. Nonfood contact surfaces (lear) and in good repair.  35. Warewashing facilities: Adequate, maintained, properly used  36. Equipment/ Utensils Approved; installed properly, clean; good  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS:	ENTS ten.  CE intained i, test strips a d repair, capa	acity	X	39 40 41. V PHY 42. F 43. ( 44. T 45. F 47. N 48. S 49. F 50. F 51. h 52. P 53. (	Thermoviping of SiCAL International SicaL Inte	meters   toths: pi FACILIT g: Plumi g: and ref ciffties: p s; perso alls and proved sted; last iew requ Availabl ment of uspensi	ation and lighting; provided and accur roperly used and some soling in good repair fuse properly disposoroperly constructe anal/cleaning items PERMAN ceilings: properly b private homes/ livia SIGNS, MISC. REst inspection reporting for new or reme e funsanitary equipmon	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities mad, supplied, clean; vermin-proofing VENT FOOD FACULT, maintained in go or sleeping querit available nodel construction ment or food	v devices aintained ned CILITIES in good repai airters ENFORCE	MENT	an Lya, that	
SUPERVISION /PERSONAL CLEANLI  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIREN  27. Approved thawing methods used; frozen food maintained froz  28. Food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERV  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and ma  33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINENS  34. Nonfood contact surfaces (lear) and in good repair.  35. Warewashing facilities: Adequate, maintained, properly uses  36. Equipment/ Utensils Approved; installed properly, clean; good  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: // C. Chemicals	ENTS nen.  CE intained i, test strips a d repair, capa	are of	OUT X	39 40 41. V PHY 42. F 43. ( 44. T 45. F 46. F 50. F 51. h 52. P 53. (	Thermoviping of SiCAL in Strange of the factor, was lournapholder of the Committee of the C	meters   loths: pi FACILIT g: Plumi g: Plumi g: and ref c:lifties: p s; perso alls and proved proved lotter   l	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe anal/cleaning items PERMAI ceilings: properly it private homes/ livis SIGNS, MISC. RE st inspection repor uired for new or rer e funsanitary equipm on	VERMIN sects, birds, or an designated areas rate tored , proper backflow sed; facilities mad, supplied, clean; vermin-proofing VENT FOOD FACULT, maintained in go or sleeping querit available nodel construction ment or food	v devices santained ned CILITIES in good repai sarters SENFORCE		an hat	
SUPERVISION /PERSONAL CLEANLY  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRENT  27. Approved thawing methods used; frozen food maintained from the separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERV  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and mains.  33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINENS  34. Nonfood contact surfaces (lear) and in good repair.  35. Warewashing facilities: Adequate, maintained, properly used  36. Equipment/ Utensils Approved; installed properly, clean; good  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: // CARROLL CORRECTIVE ACTIONS	ENTS ren.  CE  Intained  I, test strips a d repair, capa	are of	X	39	Thermoviping of SiCAL Stumbing Sarbage of the Toler factor, was to unapholism pound the Toler factor of th	meters   loths: pi FACILIT g: Plumi g: Plumi g: and ref c:lifties: p s; perso alls and proved proved lotter   l	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe anal/cleaning items PERMAI ceilings: properly it private homes/ livis SIGNS, MISC. RE st inspection repor uired for new or rer e funsanitary equipm on	VERMIN sects, birds, or an designated areas rate tored  proper backflow sed; facilities ma d, supplied, clique y vermin-procling yentin-procling yentin-procli	v devices santained ned CILITIES in good repai sarters SENFORCE	MENT	an ha	
SUPERVISION /PERSONAL CLEANLY  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRENT  27. Approved thawing methods used; frozen food maintained from the separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERV  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and mail and the service facilities properly constructed and mail and the service facilities properly constructed and mail and the service facilities. Adequate, maintained, properly used and in good repair.  35. Warewashing facilities: Adequate, maintained, properly used and intensity properly stored and used and used and the service facilities. Adequate, maintained, properly used and used	ENTS ren.  CE  Intained  I, test strips a d repair, capa	acty	X	39 40 41. V PHY 42. F 43. ( 44. T 45. F 46. F 50. F 51. h 52. P 53. (	Thermoviping of SiCAL Stumbing Sarbage of the Toler factor, was to unapholism pound the Toler factor of th	meters   doths: pi FACILIT g: Plumi g: Plumi g: and ref c:lifties: p s; perso alls and proved proved	ation and lighting; provided and accur roperly used and some properly used and some pair fuse properly disposoroperly constructe anal/cleaning items  PERMAN ceilings: properly by private homes/ living signs, MISC. Rest inspection reporting for new or rere in unsanitary equipmion	VERMIN sects, birds, or an designated areas rate tored  proper backflow sed; facilities ma d, supplied, clique y vermin-procling yentin-procling yentin-procli	v devices santained ned CILITIES in good repai sarters SENFORCE	MENT	an had	
SUPERVISION /PERSONAL CLEANLI  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIREN  27. Approved thawing methods used; frozen food maintained froz  28. Food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERV  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and ma  33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINENS  34. Nonfood contact surfaces (lear) and in good repair.  35. Warewashing facilities: Adequate, maintained, properly uses  36. Equipment/ Utensils Approved; installed properly, clean; good  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: //C. K. C.	ENTS nen.  CE intained it, test strips a d repair, capa	are of Son October	X	39	Thermooviping of SiCAL S	meters doths: pure facilities: personalls and proved alls and proved facilities: personalls and proved facilities required fac	ation and lighting; provided and accur roperly used and s TIES bing in good repair fuse properly dispo properly constructe anal/cleaning items PERMAI ceilings: properly it private homes/ livis SIGNS, MISC. RE st inspection repor uired for new or rer e funsanitary equipm on	VERMIN sects, birds, or an designated areas rate tored  proper backflow sed; facilities ma d, supplied, clique y vermin-procling yentin-procling yentin-procli	v devices santained ned CILITIES in good repai sarters SENFORCE	MENT	an Way	
SUPERVISION /PERSONAL CLEANLY  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIREM  27. Approved thawing methods used; frozen food maintained frozen food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERV  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and ma  33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEM  34. Nonfood contact surfaces (lear) and in good repair.  35. Warewashing facilities: Adequate, maintained, properly used  36. Equipment/ Utensils Approved; installed properly, clean; good  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: // C.	ENTS then.  CE intained if, test strips a d repair, capa  CE  TF  ENVIRGE 6	RINITONME	X	39. 40. 41. V PHY 42. F 43. (44. T 45. F 50. F 51. h 52. P 53. ( C 47. N 1 52. P 53. ( C 47. N 1 54. P 54. P 54. P 54. P 54. P 64. P	Thermooviping of SiCAL S	meters doths: pure facilities: personalls and proved alls and proved facilities: personalls and proved facilities required fac	ation and lighting; provided and accur roperly used and some properly used and some pair fuse properly disposoroperly constructe anal/cleaning items  PERMAN ceilings: properly by private homes/ living signs, MISC. Rest inspection reporting for new or rere in unsanitary equipmion	VERMIN sects, birds, or an designated areas rate tored  proper backflow sed; facilities ma d, supplied, clear ; vermin-proofing IENT FOOD FAR built, maintained in g or sleeping qu QUIREMENTS & t available model construction ment or food	v devices santained ned CILITIES in good repai sarters SENFORCE	MENT	an Had	