TRINITY COUNTY **DIVISION OF ENVIRONMENTAL HEALTH**

ADDRESS MALING ADDRESS FOOD CERT M. Charles AND PROPERATION OF KNOWLEDGE In = In Compliance NIO = Not Observed NIA = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation N	DBA/NAME A 2 + 8 COLL								DATE 4-19-2024							
MALING ADDRESS FOOD CERT M., "Chi-s." In = In Compliance NO = Not Observed NA = Not Applicable OUT = Out of Compliance OOS = Corrected On-Site MAJ = Major Violation In = In Compliance NO = Not Observed NA = Not Applicable OUT = Out of Compliance OOS = Corrected On-Site MAJ = Major Violation In = Not Compliance NO = Not Observed Not A = Not Applicable OUT = Out of Compliance OOS = Corrected On-Site MAJ = Major Violation OOS = Not Applicable OUT = Out of Compliance OOS = Corrected On-Site MAJ = Major Violation OOS = Not Applicable OOS = Corrected On-Site MAJ = Not Operated Index of Site of Not Out Transmission of Site of Site of Site of Not Out Transmission of Site of								RE								
FOOD CERT N. Chica NO = Not Observed NA = Not Applicable OUT = Out of Compliance OS = Cornected On-Site MAJ = Major Violation	OWNER/OPERATOR							SIT	SITE#							
In = in Compliance NIO = Not Observed NIA = Not Applicable OUT = Out of Compliance Out = Out = Out of Compliance Out = O	MAILING ADDRESS							CO								
In = in Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation N/O = NA DEMONSTRATION OF KNOWLEDGE COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N/O NO NA PROTECTION FROM COS MAJ OUT N/O NA PROTECTION FROM COS MAJ OUT N/O NA PROTECTION FROM COS MAJ OUT N/O N/O NA PROTECTION FROM COS MAJ OUT N/O NA PROTECTIO	FOOD CERT Michael KAUSO EXP 7/0/7 Ma							CO								
N NO NA DEMONSTRATION OF KNOWLEDGE COS MAJ OUT N NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N NO NA PROTECTION FROM CONTAMINATION COS MAJ OUT N NO NA PROTECTION FROM COST MAJOR COST MA	1/1/5/ 1-1/8/4/															
The International of Nonvivileuries Cost and Out The Nonviolety is not active of the Nonvivileuries of the			lı	n = In Compliance N/O = Not Observed	N/A = Not	Applicable	e OUT	= Out	of Comp	liance	COS = Corrected On-Site MAJ = Major	r Violation				
EarthCore RefAITH & HYGIENIC PRACTICES 13. Food croated surfaces deen and sanitored 13. Food croated surfaces deep deep deep deep deep deep deep de	IN		N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT		
SEMPLOYER HEALTH & NYGIRENCE PRACTICES 13, Food croked surfaces: dean and surfaced surfaces clean and surfaced surfaces clean and surfaced surfaces clean and surfaced surfaces clean and surfaces clea	X				ifety				X							
Communicable disease, sporting, retrictions & constants FOOD FROM APPROVED SOURCES								V	10							
S. No discharge from eyes, nose, and mouth 14. Froot obtained from agrorand course 15. Not discharge from eyes, nose, and mouth 15. Not discharge from eyes, nose, and not have properly whethed, gives used 15. Not discharge from eyes, nose, and not have properly whethed, gives used 15. Not discharge from eyes, not expended properly whethed, gives used 15. Not discharge eyes, not expended properly eyes, not expended properly packaging a language of the control of the eyes 15. Not discharge eyes 15. Not eyes			V		ns &			1								
4. Proper eating, tasting, derividing or tobacco use 5. Hands death and properly washed; gloves used protein the property of the protein of the property of the protein of	V		/-			-	-	Y						T		
S. Flanch clean and properly weshed; gioves used conceive, properly sendedissipation of the conceive of the co	1	X			99						15. Shelf stock with completed tags, in good					
Proper Not and cold holding temperatures 17. Proper Not and cold holding temperatures 18. Proper noting reflected force or undercooled foods 18. Proper noting reflected force or undercooled force or under	10	/		1 0, 0, 0				^		-				-		
TIME AND TEMPERATURE RELATIONSHIPS TIME AND TEMPERATURE RELATIONSHIPS TIME AND TEMPERATURE RELATIONSHIPS TIME AND TEMPERATURE RELATIONSHIPS TO THOSE TO A CONTROL Of CONTROL OF THE PROPER OF THE PROPERTY	X			properly						X	16. Compliance with Gulf Oyster Regulations					
TIME AND TEMPERATURE RELATIONSHIPS 7. Proper hot and cold holding temperatures	X							SPECIAL PROCEDURES								
7. Proper hot and cold holding temperatures 7. Proper hot and cold holding temperatures 8. Time as a public health control: Proper procedures & records 9. Proper cooling methods 11. Proper reheating procedures for holding 12. Sweage and wastewater properly disposed VERNIN 22. Sweage and wastewater properly disposed VERNIN 23. No rodents, insects, birds, or animals VERNIN 24. Purposer provided and accurate 40. Thermometers provided and accurate 41. Wiping colons: provided and accurate 42. Purposer provided for raw or undercoherch of the holding 25. Person in charge present and performs duties 40. Thermometers provided and accurate 41. Wiping colons: properly used and stored PHYSIGAL FACILITIES 27. Approved thewing methods used, frozen food maintained forzen. 42. Pumbing: Plumbing in good repair, proper backflow devices 43. Gardage and refuse properly disposed; facilities maintained 44. Tollet facilities: properly constructed; supplied, cleaned 45. Promises: proverly disposed; facilities maintained 46. Thermometers properly disposed; facilities maintained 47. No unapproved physical phomes living or steeplery built, maintained 46. Floor, walls and ceilings: properly obstacting guarters 36. Food students substances properly stored; food storage containers identified 47. No unapproved physical homes living or steeplery built, maintained in good repair, and clean 48. Signs posted; last inspection report available 49. Pramises proposal point of unapproved by this posterior of any reasons beyond your controls. 50. Repulse of the control of any properly used, used any properly used, used the properly used and used 50. Pramis Available 51. Pramises and acceptable corrective time schedule has been submitted and approved by this posterior or the interpolation day. 52. Pramis Supposition tees will be charged for a				THE AND TEMPERATURE DELICION	IOLUDO.					1						
7. Proper hot and cold holding temperatures 7. Proper hot and cold holding temperatures 7. R. Time as a public health cortrol: Proper procedures it records 7. Proper cooling methods 8. Time as a public health cortrol: Proper procedures it records 7. Proper cooling methods 8. Proper cooling methods 8. Time as a public health cortrol: Proper procedures it is not cooling to the proper cooling methods 9. Proper cooling methods 11. Proper cooling methods 12. Sewage and wastewater properly disposed VERNIN VERNIN 22. Sewage and wastewater properly disposed VERNIN 23. No rodents, insoch, birds, or animals OUT 25. Person in charge present and performs duties 40. Thermoneters provided and accurate 41. Wining colins; properly used and stored 42. Food separated and protected 42. Food separated and protected				TIME AND TEMPERATURE RELATION	ISHIPS					X						
8. Time as a public health control: Proper procedures & records 9. Proper cooling methods 11 BuProper cooking fire & temperatures 11 BuProper rehealting procedures for hot holding 11. Proper rehealting procedures for hot holding 11. Proper rehealting procedures for hot holding 12. Sewage and wastewater properly disposed VERNIN 22. Sewage and wastewater properly disposed VERNIN 23. No rodents, insects, birds, or animals 10. UT SUPERVISION /PERSONAL CLEANLINESS 25. Person in charge present and performs duties 40. Thermometers provided and accurate 41. Welning oblines; properly and stored GENERAL FOOD SAFETY REQUIREMENTS 28. Food separated and protected 43. Gardage and refuse properly disposed, facilities maintained 28. Food separated and protected 43. Gardage and refuse properly disposed, facilities maintained 29. Furth sand vegetables washed as required. 44. Tolet facilities; properly constructed, supplied, cleaned 30. Took substances properly indiffice, stored, used FOOD STORAGE DISPLAY SERVICE 15. Food separated and protected 45. Personal cleanlines properly disposed, facilities maintained 46. Formises; personal/cleanling items, vermin-proofing FOOD STORAGE DISPLAY SERVICE 16. Food separated and protected 46. Flore, walls and ceilities; properly butt, maintained in good repair, and clean 37. Food properly stored, food storage containers identified 46. Flore, walls and ceilities; properly butt, maintained in good repair, and clean 47. No unapproved private homes living or sleeping quarters SIONS, MISC. REQUIREMENTS & ENFORCEMENT 48. Signs posted; but in special post properly used, test strips available 50. Permits Available 51. Impoundment of unsanitary equipment or food 52. Permit Suspension 53. Other testing properly used, test strips available 54. Permisers personal/cleaning items, everning-profing FERMANENT FOOD FACILITIES 75. Personal properly stored for all subsequent reinspections unless an acceptable corrective time scheduled has been submitted and approved by t	X	-		7. Proper hot and cold holding temperatures						Y	18. Consumer advisory provided for raw or					
Procedures & records Private & Assert WATER		. /					-					-		-		
11-Proper rebesting procedures for hot holding 11-Proper reheating procedures for hot holding 11-Proper reheating procedures for hot holding 12-7-7-7-7-7-7-7-7-7-7-7-7-7-7-7-7-7-7-7		X								X						
11-Proper reheating procedures for hot holding 12-1-12-13-14-14-15-14-14-15-14-14-15-14-14-15-14-14-15-14-14-15-14-14-14-14-14-14-14-14-14-14-14-14-14-		X		9. Proper cooling methods							WATER & WASTE WATER					
22. Sewage and wastewater properly disposed VERMIN VERMIN 23. No rodents, insects, birds, or animals OUT SUPERVISION /PERSONAL CLEANLINESS 39. Adequate ventilation and lighting; designated areas, use 40. Thermometers provided and accurate 41. Whiping clothes; properly used and stored GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 42. Purmbing: Plumbling in good repair, proper backflow devices 43. Garbage and refuse properly disposed; facilities maintained 44. Toilet facilities; properly constructed, supplied, cleaned 45. Personal establishment of the property stored; food storage containers identified 46. Floor, walls and elegings; properly built, maintained in good repair, and clean 47. No unapproved private horself living or selepting quarters 32. Consumer self-service facilities properly constructed and maintained 34. Nonfood contact surfaces clean and in good repair. 35. Food properly labeled & honestly presented 46. Floor, walls and elegings; properly built, maintained in good repair, and clean 47. No unapproved private horself living or selepting quarters 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and liness: Properly stored and used 38. Verning machines 39. Pood properly accurate the properly clean; good repair, capacity 30. Food properly indentified the properly clean; good repair, capacity 31. Impoundment of unsanitary equipment or food 32. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 39. Permits suspension 50. Permits suspension 51. Impoundment of unsanitary equipment or food 52. Permit Suspension 53. Other 64. Floor, walls and elegings; properly vositoration 45. Permits suspension 56. Permits suspension 57. Pood properly acceptance of the properly clean; good repair, capacity 58. Purplement Utensils Approved; installed properly, clean; good repair, capacity 59. Permits suspension 50. Permits Suspension 51. Impoun		X	11	10.Proper cooking time & temperatures				X			21. Hot and cold water available Temp					
VERMIN SUPERVISION /PERSONAL CLEANLINESS 39. Adequate ventilation and lighting; designated areas, use 40. Thermometers provided and accurate 41. Wiping cloths; properly used and stored 41. Wiping cloths; properly used and stored Vermine Vermine 39. Adequate ventilation and lighting; designated areas, use 40. Thermometers provided and accurate 41. Wiping cloths; properly used and stored 42. Founds and hair restraints GENERAL FOOD SAFETY REQUIREMENTS PHYSICAL FACLITIES 42. Plumbing in good repair, proper backflow devices 43. Garbage and refuse properly disposacly actilities maintained 44. Toilet facilities: properly onstructed, supplied, cleaned 45. Premises; personal/cleaning items; vermin-profing FOOD STORAGE/ DISPLAY/SERVICE 46. Floor, walls and ceilings; properly built, maintained in good repair, and clean 47. No unapproved private homes living or sleeping quarters 31. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 48. Signs posted; last inspection report available 49. Plan review required for new or remodel construction 50. Permits Available 36. Permits and linens: Properly stored and used 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: PACCO WIPMENT OF the linespection day. TRINITY COUNTY EVALUATED P.O. BOX 476 P.O. BOX 476	11.Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL								
VERMIN SUPERVISION /PERSONAL CLEANLINESS 39. Adequate ventilation and lighting; designated areas, use 40. Thermometers provided and accurate 41. Wiping cloths; properly used and stored 41. Wiping cloths; properly used and stored Vermine Vermine 39. Adequate ventilation and lighting; designated areas, use 40. Thermometers provided and accurate 41. Wiping cloths; properly used and stored 42. Founds and hair restraints GENERAL FOOD SAFETY REQUIREMENTS PHYSICAL FACLITIES 42. Plumbing in good repair, proper backflow devices 43. Garbage and refuse properly disposacly actilities maintained 44. Toilet facilities: properly onstructed, supplied, cleaned 45. Premises; personal/cleaning items; vermin-profing FOOD STORAGE/ DISPLAY/SERVICE 46. Floor, walls and ceilings; properly built, maintained in good repair, and clean 47. No unapproved private homes living or sleeping quarters 31. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 48. Signs posted; last inspection report available 49. Plan review required for new or remodel construction 50. Permits Available 36. Permits and linens: Properly stored and used 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: PACCO WIPMENT OF the linespection day. TRINITY COUNTY EVALUATED P.O. BOX 476 P.O. BOX 476	367, 329 37.5, 75.7 1422, 36.4, 729							X			22. Sewage and wastewater properly disposed					
SUPERVISION /PERSONAL CLEANLINESS 39. Adequate ventilation and lighting; designated areas, use 25. Person in charge present and performs duties 40. Thermometers provided and accurate 41. Wiping cloths; properly used and stored GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 70. STORAGE/ DISPLAY/ SERVICE 70. STORAGE/ DISPLAY/ SERVICE 71. Food properly stored; food storage containers identified 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly identified stored and maintained 34. Nonfood contact surfaces clean and in good repair, and clean 35. Warewashing facilities: Adequate, maintained, properly used and sued 36. Foolyment, utensils and linens: Properly, stored, to see the property stored; for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this pepartment. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. TRINITY COUNTY EVILON EVIL	20	7.2	30	435740115	'			1			VERMIN					
SUPERVISION /PERSONAL CLEANLINESS 39. Adequate ventilation and lighting; designated areas, use 25. Person in charge present and performs duties 40. Thermometers provided and accurate 41. Wiping cloths; properly used and stored GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 70. STORAGE/ DISPLAY/ SERVICE 70. STORAGE/ DISPLAY/ SERVICE 71. Food properly stored; food storage containers identified 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly identified stored and maintained 34. Nonfood contact surfaces clean and in good repair, and clean 35. Warewashing facilities: Adequate, maintained, properly used and sued 36. Foolyment, utensils and linens: Properly, stored, to see the property stored; for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this pepartment. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. TRINITY COUNTY EVILON EVIL	(1)	LnA	+	Bleach				X			23. No rodents, insects, birds, or animals	I		T		
25. Personal chargle present and performs duties 40. Thermometers provided and accurate 41. Wiping cloths: properly used and stored GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used 42. Plumbing: properly despending items; vermin-proofing FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 48. Signs posted; last inspection report available 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment, tiensils and linens: Properly stored and used 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines 39. Vending machines CREMANENT COUNTY ENVIRONMENTAL HEALTH 61. AIRPORT RD P.O. BOX 4766 40. Thermometers provided and accurate 41. Wing cloths: properly used and stored 42. Plumbing; others; properly used and stored 43. The minimal properly in good repair, proper backflow devices 43. Garbage and refuse properly disposed; facilities maintained 44. The literate properly constructed, supplied, cleaned 45. Premises; presonal/cleaning items; vermin-proofing 46. Floor, walls and cellings; properly built, maintained in good repair, and clean 47. No unapproved private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCEMENT 48. Signs posted; last inspection report available 50. Permits Available 51. Impoundment of unsanitary equipment or food 51. Empoundment of unsanitary equipment or food 52. Cermit Suspension 53. Other FRIENCE INTERMENT OF The County of the proof of the proof of the proof of the proof of the	-	7.00					OUT	!						OUT		
26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fuits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY SERVICE 31. Food properly stored; food storage containers identified 22. Consumer self-service facilities properly constructed and maintained 23. Food properly stored; food storage containers identified 24. Fremises; personalcleaning items; vermin-proroing FERMANENT FOOD FACILITIES 31. Food properly stored; food storage containers identified 24. Fremises; personalcleaning items; vermin-proroing FERMANENT FOOD FACILITIES 31. Food properly stored; food storage containers identified 22. Consumer self-service facilities properly constructed and maintained 23. Food properly labeled & honestly presented 53. Food properly labeled & honestly presented 54. No unapproved private homes! living or sleeping quarters 33. Food properly labeled & honestly presented 54. Signs posted; last inspection report available 34. Noflood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: FRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476	SUPERVISION /PERSONAL CLEANLINESS							-								
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used 29. Fruits and vegetables washed as required. 41. Toilet facilities: properly constructed, supplied, cleaned 42. Plumbing: Plumbing in good repair, proper backflow devices 43. Garbage and refuse property disposed; facilities maintained 44. Toilet facilities: properly constructed, supplied, cleaned 45. Premises; personal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES 31. Food properly stored; food storage containers identified 46. Floor, walls and cellings; properly built, maintained in good repair, and clean 47. No unapproved private homes! living or sleeping quarters 30. Food properly lebled & honestly presented 51. Signs, posted; last inspection report available 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines 39. Vending machines 30. Observations and contact surfaces clean and in good repair, capacity 50. Permits Available 51. Impoundment of unsanitary equipment or food 52. Permit Suspension 53. Other TRINITY COUNTY ENVIRONMENTAL HEALTH 61. AIRPORT RD P.O. BOX 4766 RECEIVED BY: RECEIVED BY: County County County April County County, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.																
27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used 27. Food properly stored; food storage containers identified 38. Food properly stored; food storage containers identified 39. Food properly stored; food storage containers identified 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly babled & honestly presented 34. Nonfood contact surfaces clean and in good repair. 45. Floor, walls and cellings: properly built, maintained in good repair, and clean 36. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, ulensils and linens: Properly stored and used 38. Vermit Suspension 39. Vermit Suspension 30. Overmits Available 30. Permit Available 30. Permit Suspension 30. Overmit Available 30. Overmit Available 30. Permit Suspension 30. Overmit Available 30. Overmit Available 30. Permit Suspension 30. Overmit Available 31. Permit Suspension 32. Overmit Available 33. Overmit Available 34. Plan review required for new or remodel construction 35. Overmit Available 36. Permit Suspension 37. Permit Suspension 38. Vermit Permit Info Permit																
28. Food separated and protected 29. Fulls and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly sloted identified beneated beneated by the self-service facilities properly constructed and maintained 34. Non unapproved private homes/ living or sleeping quarters 35. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 36. Requipment/ Utensils Approved; installed properly, clean; good repair, available 37. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476								3								
29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used 45. Premises; personal/cleaning items; vermin-proofing FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented 53. Food properly labeled & honestly presented 54. Signs posted; last inspection report available 55. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vening machines 56. Equipment, utensils and linens: Properly stored and used 57. Impoundment of unsanitary equipment or food 58. Permit Suspension 59. Permit Suspension 50. Permit																
30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 9ERMANENT FOOD FACILITIES 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented SIGNS, MISC. REQUIREMENTS & ENFORCEMENT EQUIPMENT/ UTENSILS/ LINENS 48. Signs posted; last inspection report available 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476																
31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented 33. Food properly labeled & honestly presented 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines 39. Vending machines 30. Vending machines 30. Vending machines 31. Impoundment of unsanitary equipment or food 31. Equipment, utensils and linens: Properly stored and used 32. Permit Suspension 33. Other 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines 39. Vending machines 30. Other 30. Vending machines 30. Other 30. Vending machines 30. Other 31. Impoundment of unsanitary equipment or food 31. Equipment, utensils and linens: Properly stored and used 32. Permit Suspension 33. Other 34. Non unapproved private homes/ living or sleeping quarters 35. Signs, MISC. REQUIREMENTS & ENFORCEMENT 36. Signs posted; last inspection report available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Impoundment of unsanitary equipment or food 38. Vending machines 39. Vending machines 39. Vending machines 39. Vending machines 30. The property stored and used 30. Other 30. Vending machines 30. The property stored and used 31. Nonfood contact surfaces clean and in good repair. 35. Vending machines 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 39. Permits Available 30. Permits Available 30. Permits Available 31. Impoundment of unsanitary equipment or food 31. Impoundment of unsan																
32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 48. Signs posted; last inspection report available 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: Permit Suspension Solution TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476 P.O. BOX 476	FOOD STORAGE/ DISPLAY/ SERVICE								PERMANENT FOOD FACILITIES							
33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 48. Signs posted; last inspection report available 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: CHARACTER OF THE NOTICE OF	31. Food properly stored; food storage containers identified															
## Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time scheduled time, call this office prior to the inspection day. ### RECEIVED BY: ### A8. Signs posted; last inspection report available ### 48. Signs posted; last inspection report available ### 49. Plan review required for new or remodel construction ### 49. Plan review required for new or remodel construction ### 49. Plan review required for new or remodel construction ### 50. Permits Available ### 50. Permits Available ### 51. Impoundment of unsanitary equipment or food ### 52. Permit Suspension ### 53. Other ### 53. Other ### 53. Other ### 61. AIRPORT RD P.O. BOX 476 ### RECEIVED BY: ### RECEIVED BY: ### Plan review required for new or remodel construction ### 49. Plan review required for new or remodel construction ### 50. Permits Available ### 50. Permits Available ### 51. Impoundment of unsanitary equipment or food ### 52. Permit Suspension ### 53. Other ### 53. Other ### 53. Other ### 53. Other ### 54. Limpoundment of unsanitary equipment or food ### 53. Other ### 53. Other ### 54. Limpoundment of unsanitary equipment or food ### 53. Other ### 53. Other ### 54. Limpoundment of unsanitary equipment or food ### 54. Limpoundment of unsanitary equipment or food ### 54. Limpoundment of unsanitary equipment or food ### 55. Permit Suspension ### 53. Other ### 54. Limpoundment of unsanitary equipment or food ### 54. Limpoundment of unsanitary equipment or food ### 55. Permit Suspension ### 5							47.									
34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines 38. Vending machines 39. Permits Available 50. Permits Available 51. Impoundment of unsanitary equipment or food 52. Permit Suspension 53. Other 53. Other 64. Permit Suspension 65. Permits Available 65. Permits Availab							49 9									
35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476																
37. Equipment, utensils and linens: Properly stored and used 38. Vending machines DBSERVATIONS AND CORRECTIVE ACTIONS: Constitution of the state of the control of the							-	CONTRACTOR OF THE STATE OF THE								
38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: Very Knowledgenble and helpful Staff Keepup Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476							51.1									
Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476							8									
Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476	Man of the		NAME OF TAXABLE PARTY.				-									
reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.	OBS	ERVA	TIONS	AND CORRECTIVE ACTIONS:	Krov	UPC	2900	1610	0	nel	helptul) take	1200	> cy	2		
reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.	TI	7	4	aco work.			1									
reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.					(1)	,										
reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.											1					
schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. Section 1						211117	V 00	1817	3/		R.E.H.S.					
cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. Cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. P.O. BOX 476	schedule has been submitted and approved by this															
scheduled time, call this office prior to the inspection day. P.O. BOX 476																
	scheduled time, call this office prior to the inspection day.							VI / 2								
VVERVERVILLE, UA 30030									9609	3						
(530) 623-1459 Page 1 of																