TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH

	FOOD P	ROGRAI	MOFF	ICIAL	INS	PECI	ION F				
DBA/NAME SUSA COST					DAT	DATE 6-12-2024					
ADDRESS					RECHECK DATE						
					SITE#						
MAILING ADDRESS					CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT Delive //elos EXP 2/05/2027					CORRECT MINOR VIOLATIONS BY:						
In = In Compliance N/O = Not Observed N/A = Not Applicable OUT:					Out o	of Comp	liance	COS = Corrected On-Site MAJ = Major	Violation		
DI NV NVA DE	EMONSTRATION OF KNOWLEDGE	cos	MAJ	ОЛ	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT
1. De	monstration of knowledge; food saf	ety				X		12. Proper procedures followed for returned		100	
certification 9/18/2014 EMPLOYEE HEALTH & HYGIENIC PRACTICES				L	X			and re-service of food 13. Food contact surfaces: clean and sanitized			
2. Communicable disease; reporting, restrictions & exclusions					FOOD FROM APPROVED SOURCES						
	ions discharge from eyes, nose, and mouth				X			14. Food obtained from approved source			
	per eating, tasting, drinking or tobacco us	e			Îχ			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
5. Han	ds clean and properly washed; gloves us	ed	-		/		V	16. Compliance with Gulf Oyster Regulations			
X proper						l			<u> </u>	ــــــ	<u> </u>
6. Adequate handwashing facilities supplied & accessible					SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS						$ \mathcal{X} $	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
7, Pro:	per hot and cold holding temperatures						X	18. Consumer advisory provided for raw or			
	e as a public health control: Proper	_	<u> </u>	 	-	<u> </u>		undercooked foods 20. Licensed health care facilities/ public &	<u> </u>		
proced	dures & records					l		private schools; prohibited foods not offered	<u> </u>	L	<u> </u>
	per cooling methods				$\overline{}$	· · · · ·	<u> </u>	WATER & WASTE WATER 21. Hot and cold water available Temp	г	Γ	· · ·
11 10.Proper cooking time & temperatures					<u> </u>	L	L	LIQUID WASTE DISPOSAL	!	<u> </u>	<u> </u>
11.Proper reheating procedures for hot holding			202							Γ	
LILLY (C.1) - Right of Fridge 15 18, 5 45,54			1 V/ 1	22. Sewage and wastewater properly disposed						i	
		V		Y / 		 _	<u> </u>				
236,				\ 	X	1 }		VERMIN	1	<u> </u>	Ι
Bleach	J- (.			OUT	X						OUT
•	SUPERVISION /PERSONAL CLEANL	INESS		OUT	X 39	Adequa	te ventil	VERMIN			ОИТ
S 25. Person in charge pres	ent and performs duties	INESS		OUT	40.	Thermo	meters	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate			OUT
25. Person in charge pres 26. Personal deanliness a	ent and performs duties and hair restraints			OUT	40. 41.	Thermo Wiping	ometers p	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored			OUT
25. Person in charge pres 26. Personal cleanliness a	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE	(ENTS		OUT	40. 41.	Thermo Wiping (SICAL	meters productions of the contract of the cont	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored			OUT
25. Person in charge press 26. Personal cleanliness a G 27. Approved thawing met 28. Food separated and pressent and press	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE thods used; frozen food maintained fro rotected	(ENTS	79.7	OUT	40. 41. PHY 42. 43.	Thermo Wiping (SICAL Plumbir Garbag	ometers process proces	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate ropenly used and stored RIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained			OUT
25. Person in charge press 26. Personal cleanliness a G 27. Approved thawing met 28. Food separated and p 29. Fruits and vegetables	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE thods used; frozen food maintained fro rotected washed as required.	(ENTS		OUT	40. 41. PHY 42. 43.	Thermo Wiping (SICAL) Plumbir Garbag Toilet fa	emeters productions production	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored RIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned			OUT
25. Person in charge press 26. Personal cleanliness a G 27. Approved thawing met 28. Food separated and p 29. Fruits and vegetables	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRER thods used; frozen food maintained fro rotected washed as required. perly identified, stored, used	XENTS zen.		OUT	40. 41. PHY 42. 43.	Thermo Wiping (SICAL) Plumbir Garbag Toilet fa	emeters productions production	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate ropenly used and stored RIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained			OUT
25. Person in charge press 26. Personal cleanliness a 27. Approved thawing met 28. Food separated and p 29. Fruits and vegetables 30. Toxic substances prop	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE thods used; frozen food maintained fro rotected washed as required.	XENTS zen.		OUT	40. 41. PHY 42. 43. 44. 45.	Thermodynamics Thermodynamics Thermodynamics Thermodynamics Tollet fa Premise Thermodynamics The	ckoths: pi FACILII g: Plumi e and ref cilities: p es; perso	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned mal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair	air, and ck	980	OUT
25. Person in charge press 26. Personal cleanliness a 27. Approved thawing met 28. Food separated and p 29. Fruits and vegetables 30. Toxic substances prop 31. Food property stored; t 32. Consumer self-service	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE! ENERAL FOOD SAFETY REQUIRE! FOOD STORAGE! FOOD STORAGE! DISPLAY! SERV food storage containers identified e facilities properly constructed and man	MENTS zen.		OUT	40. 41. PHY 42. 43. 44. 45.	Thermodynamics Thermodynamics Thermodynamics Thermodynamics Tollet fa Premise Thermodynamics The	cloths: proceedings: Pluming and refecilities: personalis and oproved	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned mal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair private homes/living or sleeping quarters		ean	OUT
25. Person in charge press 26. Personal cleanliness a 27. Approved thawing met 28. Food separated and p 29. Fruits and vegetables 30. Toxic substances prop	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE! ENERAL FOOD SAFETY REQUIRE! FOOD STORAGE! FOOD STORAGE! DISPLAY! SERV FOOD STORAGE! DISPLAY! SERV FOOD STORAGE! OF STORAGE! FOOD STORAGE! FO	AENTS zen. 7CE		OUT	40. 41. PHY 42. 43. 44. 45.	Thermody Wiping of SiCAL Plumbir Garbage Toilet fa Premise Floor, we No una	prineters cloths: pr FACII g: Plumb g: Plumb e and ref cilities: p es; perso alls and pproved	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned properly supplied properly supplied in good repair supplied to the construction of the c		ean	OUT
25. Person in charge press 26. Personal cleanliness a 27. Approved thawing met 28. Food separated and pr 29. Fruits and vegetables 30. Toxic substances prop 31. Food properly stored; i 32. Consumer self-service 33. Food properly labeled	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE! ENERAL FOOD SAFETY REQUIRE! FOOD STORAGE! FOOD STORAGE! DISPLAY! SERV food storage containers identified e facilities properly constructed and man	AENTS zen. 7CE		OUT	40. 41. PHY 42. 43. 44. 45. 46. 47.	Thermody Wiping of SICAL Plumbir Garbag Toilet fa Premise Floor, who unall Signs p	ometers proceedings of the control o	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned mal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair private homes/living or sleeping quarters		ean	OUT
25. Person in charge press 26. Personal cleanliness a 27. Approved thawing met 28. Food separated and p 29. Fruits and vegetables 30. Toxic substances prop 31. Food properly stored; i 32. Consumer self-service 33. Food properly labeled 34. Nonfood contact surfa 35. Warewashing facilities	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE! ENERAL FOOD SAFETY REQUIRE! ENORM seed; frozen food maintained fro rotected washed as required. perly identified, stored, used FOOD STORAGE/ DISPLAY/ SERV food storage containers identified e facilities properly constructed and mail & honestly presented EQUIPMENT/ UTENSILS/ LINEN aces clean and in good repair. s: Adequate, maintained, properly use	AENTS zen. FICE aintained S ed, test strips		OUT	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 49. 50.	Thermodeling of SICAL Plumbir Garbag Toilet for Premisor No unal Signs p Plan remember Permits	chothes: pi FACILIT g: Plumble g: and ref cilities: pess; perso alls and oproved osted; la riew requ Available	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned properly constructed in good repair supplied properly built, maintained in good repair steeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available gired for new or remodel construction in the supplied in th		38n	OUT
25. Person in charge press 26. Personal cleanliness a 27. Approved thawing met 28. Food separated and pr 29. Fruits and vegetables 30. Toxic substances prop 31. Food properly stored; i 32. Consumer self-service 33. Food properly labeled 34. Nonfood contact surfa 35. Warewashing facilities 36. Equipment/ Utensils /	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE! ENERAL FOOD SAFETY REQUIRE! ENERAL FOOD SAFETY REQUIRE! FOOD STORAGE/ DISPLAY/ SERV FOOD STORAGE/	AENTS zen. FICE aintained S ed, test strips		OUT	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 49. 50.	Thermodeling of the control of the c	cioths: purchase and reference	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned smal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairvate homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction tells.		ean	OUT
25. Person in charge press 26. Personal cleanliness a G 27. Approved thawing met 28. Food separated and pr 29. Fruits and vegetables 30. Toxic substances prop 31. Food properly stored; t 32. Consumer self-service 33. Food properly labeled 34. Nonfood contact surfa 35. Warewashing facilities 36. Equipment/ Utensils / 37. Equipment, utensils a	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE! ENERAL FOOD SAFETY REQUIRE! ENORM seed; frozen food maintained fro rotected washed as required. perly identified, stored, used FOOD STORAGE/ DISPLAY/ SERV food storage containers identified e facilities properly constructed and mail & honestly presented EQUIPMENT/ UTENSILS/ LINEN aces clean and in good repair. s: Adequate, maintained, properly use	AENTS zen. FICE aintained S ed, test strips		OUT	40. 41. PHN 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermodeling of the control of the c	chothers proceedings of the collision of	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned smal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairvate homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction tells.		an	OUT
25. Person in charge press 26. Personal cleanliness a G 27. Approved thawing met 28. Food separated and pr 29. Fruits and vegetables 30. Toxic substances prop 31. Food properly stored; t 32. Consumer self-service 33. Food properly labeled 34. Nonfood contact surfa 35. Warewashing facilities 36. Equipment/ Utensils / 37. Equipment, utensils a 38. Vending machines	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE! ENERAL FOOD SAFETY REQUIRE! ENERAL FOOD SAFETY REQUIRE! FOOD STORAGE/ DISPLAY/ SERV FOOD STORAGE/	MENTS zen. FICE aintained S ad, test strips od repair, cap	acity		40. 41. PHN 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermodyliping of SICAL Plumbir Garbag Toilet for Premise Floor, who unat Signs phan revenues Impount Permits Other	cioths: pure factliff g: Plumb e and recilities: pess; perso alls and opproved costed; la riew requirement of Suspensi	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned smal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairvate homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction tells.		ean .	OUT
25. Person in charge pres 26. Personal cleanliness a G 27. Approved thawing met 28. Food separated and p 29. Fruits and vegetables 30. Toxic substances prop 31. Food properly stored; t 32. Consumer self-service 33. Food properly labeled 34. Nonfood contact surfa 35. Warewashing facilities 36. Equipment/ Utensits a 37. Equipment, utensits a 38. Vending machines OBSERVATIONS AND C	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE thods used; frozen food maintained fro rotected washed as required. berty identified, stored, used FOOD STORAGE/ DISPLAY/ SERV food storage containers identified a facilities properly constructed and m d & honestly presented EQUIPMENT/ UTENSILS/ LINEN aces clean and in good repair. s: Adequate, maintained, properly use Approved; installed properly, clean; go and linens: Properly stored and used CORRECTIVE ACTIONS:	AENTS zen. FICE aintained S ed, test strips	e L	OUT	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermodyliping of SICAL Plumbir Garbag Toilet for Premise Floor, who unat Signs phan revenues Impount Permits Other	coths: proceedings of the collision of t	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate ropenly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned mal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE sit inspection report available uired for new or remodel construction ele funsanitary equipment or food	EMENT	i ve	OUT
25. Person in charge pres 26. Personal cleanliness a G 27. Approved thawing met 28. Food separated and p 29. Fruits and vegetables 30. Toxic substances prop 31. Food properly stored; t 32. Consumer self-service 33. Food properly labeled 34. Nonfood contact surfa 35. Warewashing facilities 36. Equipment/ Utensits a 37. Equipment, utensits a 38. Vending machines OBSERVATIONS AND C	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE thods used; frozen food maintained fro rotected washed as required. berty identified, stored, used FOOD STORAGE/ DISPLAY/ SERV food storage containers identified a facilities properly constructed and m d & honestly presented EQUIPMENT/ UTENSILS/ LINEN aces clean and in good repair. s: Adequate, maintained, properly use Approved; installed properly, clean; go and linens: Properly stored and used CORRECTIVE ACTIONS:	ALENTS Zeen. FICE aintained sed, test strips od repair, cap	e h	/45	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermodyliping of SICAL Plumbir Garbag Toilet for Premise Floor, who unat Signs phan revenues Impount Permits Other	coths: proceedings of the collision of t	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate ropenly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned mal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE strings for new or remodel construction ele I unsanitary equipment or food ion	EMENT	i ve	
25. Person in charge pres 26. Personal cleanliness a G 27. Approved thawing met 28. Food separated and pr 29. Fruits and vegetables 30. Toxic substances prop 31. Food properly stored; t 32. Consumer self-service 33. Food properly labeled 34. Nonfood contact surfa 35. Warewashing facilities 36. Equipment/ Utensils a 37. Equipment, utensils a 38. Vending machines OBSERVATIONS AND C	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE! thods used; frozen food maintained fro rotected washed as required. berty identified, stored, used FOOD STORAGE/ DISPLAY/ SERV food storage containers identified a facilities properly constructed and mail & honestly presented EQUIPMENT/ UTENSILS/ LINEN aces clean and in good repair. s: Adequate, maintained, properly use Approved; installed properly, clean; go and linens: Properly stored and used CORRECTIVE ACTIONS: The	ALENTS IZEN. FICE aintained S ad, test strips od repelr, cap	ecity yeh	/45 10 M	40. 41. Phn 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermode Wiping (Sical Plumbir Garbag) Toilet for Premise Floor, who unas Signs permits Impount Permits Other	coths: proceedings of the collision of t	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate ropenly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned mal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE strings for new or remodel construction ele I unsanitary equipment or food ion	EMENT	i ve	
25. Person in charge pres 26. Personal cleanliness a G 27. Approved thawing met 28. Food separated and p 29. Fruits and vegetables 30. Toxic substances prop 31. Food properly stored; t 32. Consumer self-service 33. Food properly labeled 34. Nonfood contact surfa 35. Warewashing facilities 36. Equipment/ Utensils a 37. Equipment, utensils a 38. Vending machines OBSERVATIONS AND C Reinspection fees will reinspections unless a schedule has been su Department. If, for any a cannot correct the in	ent and performs duties and hair restraints ENERAL FOOD SAFETY REQUIRE! thods used; frozen food maintained fro rotected washed as required. berly identified, stored, used FOOD STORAGE/ DISPLAY/ SERV food storage containers identified a facilities properly constructed and m if & honestly presented EQUIPMENT/ UTENSILS/ LINEN aces clean and in good repair. S. Adequate, maintained, properly use Approved; installed properly, clean; go and linens: Properly stored and used FORRECTIVE ACTIONS: The	AIENTS IZEN. FICE aintained S ad, test strips od repair, cap	RINIT CONM	/A5 /	40. 41. Phn 42. 43. 44. 45. 46. 47. 50. 51. 52. 53. C	Thermodyliping (Sical Plumbir Garbag) Toilet for Premise Floor, we No una Plan revenues Impount Signs permits Other	coths: pr FACILIT g: Plumi g: Plumi e and ref cilities: p es; perso alls and oproved Available dment of Suspensi	VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned mal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction in unsanitary equipment or food ion	EMENT S	Ver 41	8/2