## TRINITY COUNTY **DIVISION OF ENVIRONMENTAL HEALTH**

	FOOD	PROGRA	M OFF	ICIAL	1112	PEU	IUN	REPORT			
DBANAME Chard Conpa Foundation					DATE 4-19-7024						
ADDRESS (Fig. 1)					RECHECK DATE						
OWNER/OPERATOR					SITE#						
MAILING ADDRESS					CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT IVED How UCD EXP 1/2/2007					CORRECT MINOR VIOLATIONS BY:						
					·						
	In = In Compliance N/O = Not Observed	N/A = Not	Applicable	e OUT	= Out o	of Comp	diance	COS = Corrected On-Site MAJ = Major	Violation		
IN NV	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	CUT
1. Demonstration of knowledge; food safety certification 9/18/2014							X	Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES					X			13. Food contact surfaces: clean and sanitized			
	<ul> <li>2. Communicable disease; reporting, restriction exclusions</li> </ul>	15 & 21	ļ					FOOD FROM APPROVED SOURCES			
X	3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source			
X	4. Proper eating, tasting, drinking or tobacco u	se		1	X			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
X	<ol><li>Hands clean and property washed; gloves u property</li></ol>	sed					X	16. Compliance with Gulf Oyster Regulations			
	6. Adequate handwashing facilities supplied &		<del>                                     </del>	<u> </u>			, ,	SPECIAL PROCEDURES	<u></u>		
	accessible		<u> </u>	<u> L</u>		-		17. Compliance with variance, specialized			Γ
TIME AND TEMPERATURE RELATIONSHIPS							X	process, reduced oxygen packaging, & HACCP Plan			
X	7. Proper hot and cold holding temperatures						$\searrow$	18. Consumer advisory provided for raw or undercooked foods			
	8. Time as a public health control: Proper							20. Licensed health care facilities/ public &			
1/2	procedures & records 9. Proper cooling methods	<del></del>	<del> </del>	<del>                                     </del>				private schools; prohibited foods not offered WATER & WASTE WATER			L
<u> </u>	11 10.Proper cooking time & temperatures			<del>                                     </del>	$\nabla$			21. Hot and cold water available Temp			
11.Proper reheating procedures for hot holding					LIQUID WASTE DISPOSAL						
36.0, 382, 35.7741					22. Sewage and wastewater properly disposed						
000,700					VERMIN						
				4 ,				VERMIN			
Heat	D.W.	<u> </u>	<u> </u>	4. 4.	X	<u> </u>		VERMIN  23. No rodents, insects, birds, or animals			Γ.
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