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

FOOD PROGRAM OFFICIA		CTION	REPORT - 1- 2024		
DBAMAME Crockett's UP North	CIBERTIA OF IVITA				
		RECHECK DATE			
		SITE #			
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:			
FOOD CERT On F. Q EXP		CORRECT MINOR VIOLATIONS BY:			
In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation					
N N/A DEMONSTRATION OF KNOWLEDGE COS MAJ OU	IN N	O N/A	PROTECTION FROM CONTAMINATION COS MAJ	CUT	
1. Demonstration of knowledge; food safety certification 9/18/2014			12. Proper procedures followed for returned and re-service of food		
EMPLOYEE HEALTH & HYGIENIC PRACTICES	X		13. Food contact surfaces: clean and sanitized		
2. Communicable disease; reporting, restrictions & exclusions		-	FOOD FROM APPROVED SOURCES		
3. No discharge from eyes, nose, and mouth	X		14. Food obtained from approved source		
4. Proper eating, tasting, drinking or tobacco use	X		15. Shelf stock with completed tags, in good condition, properly stored/displayed		
5. Hands clean and property washed; gloves used		V	16. Compliance with Gulf Oyster Regulations		
properly  6. Adequate handwashing facilities supplied &			SPECIAL PROCEDURES		
/ accessible		- 1	17. Compliance with variance, specialized		
TIME AND TEMPERATURE RELATIONSHEPS		X	process, reduced oxygen packaging, & HACCP Plan		
7. Proper hot and cold holding temperatures		X	18. Consumer advisory provided for raw or undercooked foods		
8. Time as a public health control: Proper		\ <u>\</u>	20. Licensed health care facilities/ public &	_	
procedures & records 9. Proper cooling methods	1		private schools; prohibited foods not offered WATER & WASTE WATER		
11 10.Proper cooking time & temperatures			21. Hot and cold water available Temp		
11.Proper reheating procedures for hot holding			LIQUID WASTE DISPOSAL		
7.1.26,13,34.4,76.6,1523.36.7	X	$\neg r$	22. Sewage and wastewater properly disposed		
3=117/2/350 356 1301302			VERMIN		
354,365,360,35,6,321,39,2	XI		VERMIN  23. No rodents, insects, birds, or animals		
35.4,365,360,386,30,39,2 Chlering Sani	X			OUT	
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