TRINITY COUNTY **DIVISION OF ENVIRONMENTAL HEALTH**

| FOOD I | PROGRA | M OFF | ICIAL | IN2I | PEUI | ION | REPORT | | |
|--|--|--|------------------------------|--|--|--|--|-------------|--|
| DBANAME Of Lowe Resert RUPTA | | | | DATE 5 / 1 / 6074 | | | | | |
| ADDRESS | | | | RECHECK DATE | | | | | |
| OWNER/OPERATOR | | | | SITE# | | | | | |
| MAILING ADDRESS | | | | CORRECT MAJOR VIOLATIONS BY: | | | | | |
| FOOD CERT (F EXP // L) | | | | 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/ O N/A DEMONSTRATION OF KNOWLEDGE | cos | MAJ | ООТ | DN | NO | NIA | PROTECTION FROM CONTAMINATION COS MAJ | ОЛТ | |
| 1. Demonstration of knowledge; food sa certification 9/18/2014 | ifety | | | | | 2 | 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 | | | | | |
| X 3. No discharge from eyes, nose, and mouth | | | | X | | | 14. Food obtained from approved source | | |
| 4. Proper eating, tasting, drinking or tobacco u | se | | | | | X | 15. Sheff stock with completed tags, in good condition, properly stored/displayed | | |
| 5. Hands clean and properly washed; gloves uproperly | sed | | | | | X | 16. Compliance with Gulf Oyster Regulations | | |
| 6. Adequate handwashing facilities supplied & accessible | | | | SPECIAL PROCEDURES | | | | | |
| | | 1 | | | | 1/ | 17. Compliance with variance, specialized | T | |
| TIME AND TEMPERATURE RELATION | iships | | | | | X | process, reduced oxygen packaging, & HACCP Plan | | |
| 7. Proper hot and cold holding temperatures | | | | | | X | 18. Consumer advisory provided for raw or | | |
| 8. Time as a public health control: Proper | | | | | | V | undercooked foods 20. Licensed health care facilities/ public & | - | |
| procedures & records | | | | Ш | | | private schools; prohibited foods not offered | 1 | |
| 9. Proper cooling methods 10. Proper cooking time & temperatures | | | | | | \sigma_1 | WATER & WASTE WATER 21. Hot and cold water available Temp | | |
| 11.Proper reheating procedures for hot holding | , | | <u> </u> | | | | LIQUID WASTE DISPOSAL | 1 | |
| 73.7 20.1 -13.76 33.4 | 9 | <u> </u> | | | | 10 | 22. Sewage and wastewater properly disposed | | |
| 11,1,00,0,10,10,10 | | | | | | X | 22. Sewage and wastewater property disposed | | |
| | | 100 | | | | | VEDMIN | | |
| | | | | Y | | 1 | VERMIN 23. No redorts inserts hints or primals | | |
| | | | OUT | X | | | VERMIN 23. No rodents, insects, birds, or animals | OUT | |
| SUPERVISION /PERSONAL CLEANI | | | OUT | 39 | | | 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use | OUT | |
| 25. Person in charge present and performs duties | LINESS | | OUT | 39 40. | Thermo | meters p | 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate | OUT | |
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