TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

| | | | | | CIVII | | . • | | | | REPORT | | | | |
|--|--|--|--|--|---------------------------------------|---|---|---|--|---|--|---------------------------------------|---------|-----|--|
| DBANAME DECEMBER | | | | | | | DATE 6-19-2024 | | | | | | | | |
| ADDRESS | | | | | | | | RECHECK DATE | | | | | | | |
| OWNER/OPERATOR | | | | | | | | SITE # | | | | | | | |
| MAILING ADDRESS | | | | | | | | CORRECT MAJOR VIOLATIONS BY: | | | | | | | |
| FOOD CERT // EXP | | | | | | | CORRECT MINOR VIOLATIONS BY: | | | | | | | | |
| | | | | | | | | | | | | | | | |
| · · | | | | | | | | = Out of Compliance COS = Corrected On-Site MAJ = Major Violation | | | | | | | |
| [N | 0 | N/A | DEMONSTRATION OF KNOWLEDG | | cos | MAJ | CUT | EN | N/O | N/A | PROTECTION FROM CONTAMINATION | cos | MAJ | OUT | |
| | | X | Demonstration of knowledge; food : certification 9/18/2014 | safety | | | | | | X | 12. Proper procedures followed for returned and re-service of food | | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | | X | | X | 13. Food contact surfaces: clean and sanifized | | | | | |
| | 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 | | | | |
| | 1 | | 4. Proper eating, tasting, drinking or tobacco | use | | ļ | | | | \times | 15. Shelf stock with completed tags, in good condition, properly stored/displayed | | | | |
| | | X | 5. Hands clean and properly washed; gloves | used | | | | | | V | 16. Compliance with Guif Oyster Regulations | | | | |
| - | ├ | X | properly 6. Adequate handwashing facilities supplied | <u>. </u> | | | | | |) | | | | L | |
| <u> </u> | <u> </u> | /_ | accessible | | | | | ٠, | | | SPECIAL PROCEDURES | · | | | |
| | | | TIME AND TEMPERATURE RELATIO | NSHIPS | 3 | | | | | X_{\perp} | 17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan | | | | |
| X | 1 | | 7. Proper hot and cold holding temperatures | | | | | | | | 18. Consumer advisory provided for raw or undercooked foods | | | | |
| /- | \vdash | X | 8. Time as a public health control: Proper | | | | | | | ∇ | 20. Licensed health care facilities/ public & | | | | |
| | procedures & records | | | | | | private schools; prohibited foods not offered | | | | | | | | |
| ┝ | | \ | Proper cooling methods 10.Proper cooking time & temperatures | | | | | \triangle | | | WATER & WASTE WATER | | ··· | | |
| ┝ | | | | | | | | | | | 21. Hot and cold water available Temp | l | | | |
| X 11.Proper reheating procedures for hot holding | | | | | | LIQUID WASTE DISPOSAL | | | | | | | | | |
| 380,357,363,514,404,367,37,2,366396 | | | | | | | | | | | | | | | |
| | | | | | | 16.0 | 770 | X | | | 22. Sewage and wastewater properly disposed | | | | |
| | 1.4 | -41 | | 1/2 | 2,39. | 6,3 | 51.0 2.2 | | | | VERMIN | l | | | |
| u | 0.6 | -1,1 ,-6 | | | 2,39. | 63 | 1 | X X | | | | · · · · · · · · · · · · · · · · · · · | | CUT | |
| | | | SUPERVISION (PERSONAL CLEAN | - | 1 | 6,3 | 22 OUT | 39 | | | VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use | | | OUT | |
| 25. | Persor | in chan | SUPERVISION IPERSONAL CLEAN ge present and performs duties | - | 1 | 6,3 | 1 | 39 40. | Thermo | meters | VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate | | | OUT | |
| 25. | Persor | in chan | SUPERVISION IPERSONAL CLEAN ge present and performs duties liness and hair restraints | ILINES | 8 | 6,3 | 1 | 39 40. 41. V | Thermo Viping o | meters loths: p | VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored | | | OUT | |
| 25. 26. | Persor Persor | n in chan | SUPERVISION IPERSONAL CLEAN ge present and performs duties | ilines: Ement | 8 | 6,3 | 1 | 39 40. 41. V PHY | Thermo Viping o SICAL | meters loths: pr FACILI | VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored | | | CUT | |
| 25. 26. 27. 28. | Person Person Approv | n in chan nal clean ved thaw eparate | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR ting methods used; frozen food maintained to d and protected | ilines: Ement | 8 | 6,3 | 1 | 39 40. 41. V PHY 42. F | Thermo Viping o SICAL Plumbing Garbage | meters ploths: professional pro | VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored TIES Ding in good repair, proper backflow devices fuse properly disposed; facilities maintained | | | OUT | |
| 25. 26. 27. 28. 29. | Person Person Approv Food s Fruits | in chan nal clean yed thaw separates | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR fing methods used; frozen food maintained f d and protected stables washed as required. | ilines: Ement | 8 | 6,3 | 1 | 39 40. 41. V PHY 42. F 43. 0 | Thermo Viping of SICAL Plumbing Sarbage Toilet fac | meters ploths: professional pro | 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. 26. 27. 28. 29. | Person Person Approv Food s Fruits | in chan nal clean yed thaw separates | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR ting methods used; frozen food maintained to d and protected | LINES: | 8 | 6,3 | 1 | 39 40. 41. V PHY 42. F 43. 0 | Thermo Viping of SICAL Plumbing Sarbage Toilet fac | meters ploths: professional pro | VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored TIES Ding in good repair, proper backflow devices fuse properly disposed; facilities maintained | | | OUT | |
| 25. 26. 27. 28. 29. 30. | Persor Persor Approx Food s Fruits Toxic s | n in channal clean wed thaw eparates and vege substance roperty s | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR fing methods used; frozen food maintained fid and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SEF | EMENT: | \$ \$ | 6.3 | 1 | 39 40. 41. V PHY 42. F 43. G 44. 1 45. F | Thermo Viping of SICAL Plumbing Sarbage Toilet face Premise | meters ploths: pi FACILIT g: Plumb and recilities: personalis and | 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 | r, and de | an | OUT | |
| 25. 26. 27. 28. 29. 30. | Person Person Approv Food s Fruits Toxic s Food p Consu | n in channal clean wed that we parate and vega substance roperty summer set | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR fing methods used; frozen food maintained if d and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER stored? food storage containers identified service facilities properly constructed and | EMENT: | \$ \$ | 6.3 | 1 | 39 40. 41. V PHY 42. F 43. G 44. 1 45. F | Thermo Viping of SICAL Plumbing Sarbage Toilet face Premise | meters ploths: proceedings: Plumber and reficilities: procedings and proceding and proceding and proceding and proceding proce | 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 mat/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair private homes/ living or sleeping quarters | | an | OUT | |
| 25. 26. 27. 28. 29. 30. | Person Person Approv Food s Fruits Toxic s Food p Consu | n in channal clean wed that we parate and vega substance roperty summer set | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR fing methods used; frozen food maintained fid and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SEF | EMENT: rozen. | \$ \$ | 6,3 | 1 | 39 40. 41. V PHY 42. F 43. 0 44. 1 45. F | Thermo Viping of SICAL Plumbing Garbage Foilet face Premise Floor, we to unap | meters ploths: prescription of the control of the c | 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 BIGNS, MISC. REQUIREMENTS & ENFORCES | | an | OUT | |
| 25. 26. 27. 28. 29. 30. 31. 32. | Persor Persor Persor Food s Fruits Toxic s Food p Consu | n in channal clean yed thaw eparated and vege substance roperty s imer self | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR ing methods used; frozen food maintained if d and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER stored? food storage containers identified iservice facilities properly constructed and itabeled & honestly presented | EMENT: rozen. | \$ \$ | 6,3 | 1 | 39 40. 41. V PHY 42. F 43. 0 44. 1 45. F 46. F 47. N | Thermo Viping of SICAL Plumbing Garbage Foilet face Premise Floor, was Volume Vicinia poor Vicin | meters ploths: pp FACILITIES: Plumber and recitities: personalis and proved steel; last st | 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 mat/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair private homes/ living or sleeping quarters | | an | OUT | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. | Person Person Approv Food s Fruits Toxic s Const Food Nonfo Waren | n in channal clean wed thaw eparatec and vege substanc roperty s umer set property od conta washing | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR ing methods used; frozen food maintained if d and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER stored? food storage containers identified iservice facilities properly constructed and is labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly u | EMENT: frozen. KVICE maintair INS | S ned | vailable | 1 | 39 40. 41. V PHY 42. F 43. C 44. T 45. F 46. F 47. N 48. S 49. F 50. F | Thermo Viping of SICAL Plumbin Garbage Toilet face Premise Floor, was No unap Signs po Plan rev Permits | meters plotts: pi FACILIT g: Pluml g: and ref cilities: p s; perso alls and proved proved sted; late lew 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 c | | an | OUT | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. | Persor Persor Approv Food s Fruits a Toxic s Food p Consu Food p Waree | n in chan nal clean wed thaw eparated and vege substance roperty sumer self property od contains washing ment/ Ut | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR ing methods used; frozen food maintained to d and protected etables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER fored food storage containers identified service facilities properly constructed and in labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly u ensils Approved; installed properly, clean; g | EMENT: frozen. KVICE maintair INS | S ned | vailable | 1 | 39/ 40. 41. V PHY: 42. F 43. C 44. T 45. F 46. F 50. F 51. L | Thermo Viping of SICAL Plumbing Garbage Foilet face Premise Floor, was Volumap Signs po Plan revi Permits Impound | meters plotts: pi FACILIT g: Plumi g: and ref cilities: p s; perso alls and proved proved sted; lax lew requ Availabl Iment 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 properly c | | an | OUT | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. | Persor Persor Persor Approv Food s Fruits Toxic s Food p Nonfood Waren Equip | n in chan nal clean wed thaw eparated and vege substance roperty sumer self property od contains washing ment/ Ut | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR ing methods used; frozen food maintained if d and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER fored food storage containers identified service facilities properly constructed and is labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly usensils Approved; installed properly, clean; gensils and linens: Properly stored and used | EMENT: frozen. KVICE maintair INS | S ned | vailable | 1 | 39/ 40. 41. V PHY: 42. F 43. C 44. T 45. F 46. F 50. F 51. L | Thermo Viping of SICAL Plumbing Garbage Foilet face Floor, was Vounap Plan rev Permits Impound Permit S | meters plotts: pi FACILIT g: Pluml g: and ref cilities: p s; perso alls and proved proved sted; late lew 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 c | | an | OUT | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. | Persor Persor Food s Fruits a Toxic s Food p Consu Food p Nonfo Waren Equip Vendi | n in chan nal clean wed thaw eparate and vege substance roperly sumer self properly od contain washing ment/ Ut ment, ut ng mach | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR ing methods used; frozen food maintained if d and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER fored food storage containers identified service facilities properly constructed and is labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly usensils Approved; installed properly, clean; gensils and linens: Properly stored and used | EMENT: rozen. KVICE maintair Sed, tes pood rep | S ned | vailable | 1 | 3940. 41. V PHY 42. F 43. (44. T 45. F 46. F 50. F 51. L 52. P 53. (| Thermo Viping of SICAL Plumbing Garbage Foilet face Floor, was Vounap Plan rev Permits Impound Permit S | meters idoths: pi FACILIT g: Plumid and reducitities: p s; person alls and proved sted; lastew requested; lastew request | 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 & ENFORCES st inspection report available tired for new or remodel construction e unsanitary equipment or food on | MENT | an tucn | | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. OB | Persor Persor Food s Fruits a Toxic s Food p Consu Food p Nonfo Waren Equip Vendi | in channal clean wed thaw we parate and vege substance reperty s imer self property od conta washing ment/ Ut ment, ut ng mach | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR ing methods used; frozen food maintained to d and protected etables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SEF stored food storage containers identified iservice facilities properly constructed and in labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly usensils Approved; installed properly, clean; gensils and linens: Properly stored and used ines | EMENT: rozen. KVICE maintair Sed, tes pood rep | s s s s s s s s s s s s s s s s s s s | vailable | OUT | 3940. 41. V PHY 42. F 43. (44. T 45. F 46. F 50. F 51. L 52. P 53. (| Thermo Viping of SICAL Plumbin Garbage Floer, wa Viounap Signs po Plan rev Permits Impound Permit S Other | meters idoths: pi FACILIT g: Plumid and reducitities: p s; person alls and proved sted; lastew requested; lastew request | 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 mal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repair private homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCES sit inspection report available tired for new or remodel construction e unsanitary equipment or food on | MENT | | | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. OB | Persor Persor Persor Food s Fruits : Toxic s Food p Nonfoo Waren Equip Vendi | in channal clean wed thaw we parate and vege substance reperty s imer self property od conta washing ment/ Ut ment, ut ng mach | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR fing methods used; frozen food maintained for and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SEF stored; food storage containers identified isservice facilities properly constructed and islabeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly usensils Approved; installed properly, clean; gensils and linens: Properly stored and used ines AND CORRECTIVE ACTIONS: (7 o or | EMENT: rozen. KVICE maintair Sed, tes pood rep | s s s s s s s s s s s s s s s s s s s | vailable | OUT | 3940. 41. V PHY 42. F 43. (44. T 45. F 46. F 50. F 51. L 52. P 53. (| Thermo Viping of SICAL Plumbin Garbage Floer, wa Viounap Signs po Plan rev Permits Impound Permit S Other | meters meters ploths: present of the collision of the col | 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 & ENFORCES st inspection report available tired for new or remodel construction e unsanitary equipment or food on | MENT | | | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. OB | Person Person Person Food s Fruits : Toxic s Food p Const Food Nonfo Waren Equip Vendi SERV/ | in channal clean wed thaw separates and vege substance roperly sumer sell properly od contains washing ment/ Ut ment, ut ng mach | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIRI ing methods used; frozen food maintained to d and protected etables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER GORA food storage containers identified eservice facilities properly constructed and relabeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly u ensils Approved; installed properly, clean; g ensils and linens: Properly stored and used ines AND CORRECTIVE ACTIONS: (7 o o | EMENT: rozen. KVICE maintair Sed, tes pood rep | s s s s s s s s s s s s s s s s s s s | vailable | OUT | 3940. 41. V PHY 42. F 43. (44. T 45. F 46. F 50. F 51. L 52. P 53. (| Thermo Viping of SICAL Plumbin Garbage Floer, wa Viounap Signs po Plan rev Permits Impound Permit S Other | meters meters ploths: present of the collision of the col | 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 & ENFORCES st inspection report available tired for new or remodel construction e unsanitary equipment or food on | MENT | | | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. OB | Person Person Person Person Person Person Prod s Prod s Prod p Pr | in channal clean wed thaw separates and vege substance roperty sumer self property od contains washing ment/ Ut ment, ut ng mach | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR fing methods used; frozen food maintained to d and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER stored? food storage containers identified iservice facilities properly constructed and is labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly usensils Approved; installed properly, clean; gensils and linens: Properly stored and used lines AND CORRECTIVE ACTIONS: 700 | EMENT: rozen. KVICE maintair Sed, tes pood rep | s s s s s s s s s s s s s s s s s s s | vailable city | OUT | 39/ 40. 41. V PHYY 42. F 43. (44. T 45. F 47. N 48. S 50. F 51. h 52. P | Thermo Viping of SKAL Plumbing Garbage Toilet face Floor, was No unap Plan review Permits Impound Permit S Other C C C C C C C C C C C C C C C C C C | meters meters ploths: present of the collision of the col | 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 & ENFORCES st inspection report available tired for new or remodel construction e unsanitary equipment or food on | MENT | | | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. OB | Person Person Person Person Food s Fruits Toxic s Food p Consu Food Nonfo Waren Equip Vendi SERV/ a / Cr | rin channal clean wed that we parate and vege substance reperty sumer self property od contains washing ment/ Utiment, u | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR fing methods used; frozen food maintained for and protected stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SEF stored; food storage containers identified isservice facilities properly constructed and labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly usensis Approved; installed properly, clean; gensis and linens: Properly stored and used ines AND CORRECTIVE ACTIONS: 700 Service of a line of the corrective time are submitted and approved by this | EMENT: frozen. RVICE maintair essed, tesspood rep | s seed strips a sair, capa | vailable city | OUT COIL | 39/ 40. 41. V PHYY 42. F 43. (44. T 45. F 47. N 48. S 50. F 51. h 52. P 53. (| Thermo Viping of SICAL Plumbing Garbage Toilet face Floor, was No unap Plan revi Permits Impound Permits Company Compa | meters meters idoths: prescription and redidities: prescription and redidities: prescription and proved alls and proved alls and proved with the proved and proved alls and proved all all all all all all all all all al | 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 butit, maintained in good repair private homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCES sit inspection report available tired for new or remodel construction e funsanitary equipment or food on | MENT | | | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. OB | Person Person Person Person Food s Fruits : Toxic s Food p Const Food Nonfo Waren Equip Vendi SERV/ a / V | in channal clean wed thaw separates and vege substance roperty. It is not contained to the | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIRI fing methods used; frozen food maintained to d and protected etables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER force food storage containers identified service facilities properly constructed and in labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly u ensils Approved; installed properly, clean; g ensils and linens: Properly stored and used ines AND CORRECTIVE ACTIONS: 700 Service and acceptable corrective time teen submitted and approved by this or any reasons beyond your control, you the indicted violations by the next | EMENT: frozen. RVICE maintair essed, tesspood rep | s s s s s s s s s s s s s s s s s s s | vailable city RINITY | OUT | 39/ 40. 41. V PHYY 42. F 43. (44. 1 45. F 47. N 50. F 51. b 52. P 53. (4. 1 4. 1 4. 1 4. 1 4. 1 4. 1 4. 1 4. 1 | Thermo Viping of SICAL Plumbing Garbage Toilet face Floor, was No unap Plan rev Permits Impound Permit S Other ICS OCH C | meters meters idoths: prescription and redidities: prescription and redidities: prescription and proved alls and proved alls and proved with the proved and proved alls and proved all all all all all all all all all al | 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 & ENFORCES sit inspection report available tired for new or remodel construction e unsanitary equipment or food on R.E.H.S. | Sec. | fitn | | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. OB | Person Person Person Food s Fruits : Toxic s Food p Const Food Nonfo Waren Equip Vendi SERV/ a / V | in channal clean wed thaw separates and vege substance roperty. It is not contained to the | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIR fing methods used; frozen food maintained for an amount of the second stables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER Service facilities properly constructed and labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly usensils Approved; installed properly, clean; gensils and linens: Properly stored and used lines AND CORRECTIVE ACTIONS: O O Service facilities an acceptable corrective time seen submitted and approved by this or any reasons beyond your control, you | EMENT: frozen. RVICE maintair NS sed, tes pood rep | s s s s s s s s s s s s s s s s s s s | vailable acity RINITY ONME 1 AIR P.O. I | OUT OUT OUT COIENTA POR BOX | 39/ 40. 41. V PHYY 42. F 43. (44. 1 45. F 50. F 51. h 52. P 53. (7. (7. (7. (7. (7. (7. (7. (7 | Thermo Viping of SICAL Plumbing Garbage Foilet fac Premise Floor, was No unap Plan rev Permits Permits Other Permit S Other Permit S Other | meters ioths: pi FACILITI g: Plumi and reficilities: p s; perso alls and proved isted; latew requ Available uspensi | VERMIN 23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored TIES Ding 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 & ENFORCES tinspection report available irred for new or remodel construction e funsanitary equipment or food on R.E.H.S. | Sec. | fitn | | |
| 25. 26. 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. OB | Person Person Person Food s Fruits : Toxic s Food p Const Food Nonfo Waren Equip Vendi SERV/ a / V | in channal clean wed thaw separates and vege substance roperty. It is not contained to the | SUPERVISION /PERSONAL CLEAN ge present and performs duties liness and hair restraints GENERAL FOOD SAFETY REQUIRI fing methods used; frozen food maintained to d and protected etables washed as required. es properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER force food storage containers identified service facilities properly constructed and in labeled & honestly presented EQUIPMENT/ UTENSILS/ LINE act surfaces clean and in good repair. facilities: Adequate, maintained, properly u ensils Approved; installed properly, clean; g ensils and linens: Properly stored and used ines AND CORRECTIVE ACTIONS: 700 Service and acceptable corrective time teen submitted and approved by this or any reasons beyond your control, you the indicted violations by the next | EMENT: frozen. RVICE maintair NS sed, tes pood rep | s strips a sair, capa | vailable city RINITONME 1 AIR | OUT OUT COIENTA PORT BOX LLE, | 39/ 40. 41. V PHYY 42. F 43. 6 44. 1 45. F 50. F 51. II L HE F RE 176 CA S | Thermo Viping of SiCAL Plumbing Garbage Foilet face Premise Floor, wa Violumap Signs po Plan rev Permits Impound Permit S Other Permit S Other Permit S Other Permit S Other | meters ioths: pi FACILITI g: Plumi and reficilities: p s; perso alls and proved isted; latew requ Available uspensi | 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 & ENFORCES sit inspection report available tired for new or remodel construction e unsanitary equipment or food on R.E.H.S. | Sec. | fitn | | |