TRINITY COUNTY **DIVISION OF ENVIRONMENTAL HEALTH**

		FOOD P	RUGRA	WI OFF	ICIAL	INSI		ION	REPORT			
DBANAME Colors - Butchy Mans						DATE 5/17/7224						
ADDRESS						RECHECK DATE						
OWNER/OPERATOR						SITE#						
MAILING ADDRESS						CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT John SaWS EXP3/14/2027						CORRECT MINOR VIOLATIONS BY:						
			2/0) / 00				-				
	li	n = In Compliance N/O = Not Observed	N/A = Not	Applicable	OUT	= Out c	of Comp	liance	COS = Corrected On-Site MAJ = Major	r Violation		
IN N/O	N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT
X		Demonstration of knowledge; food sat certification 9/18/2014					X		Proper procedures followed for returned and re-service of food			
	Tie	2. Communicable disease; reporting, restriction		T		0			13. Food contact surfaces: clean and sanitized			
	X	exclusions				16			FOOD FROM APPROVED SOURCES	, , ,		
X	-	3. No discharge from eyes, nose, and mouth		No.		Y			14. Food obtained from approved source 15. Shelf stock with completed tags, in good			
X		Proper eating, tasting, drinking or tobacco us				9			condition, properly stored/displayed			
V		Hands clean and properly washed; gloves us properly	ed					X	16. Compliance with Gulf Oyster Regulations			
X		Adequate handwashing facilities supplied & accessible						,	SPECIAL PROCEDURES			
		dccessible						1	17. Compliance with variance, specialized			
TIME AND TEMPERATURE RELATIONSHIPS								X	process, reduced oxygen packaging, & HACCP Plan			
X		7. Proper hot and cold holding temperatures						X	Consumer advisory provided for raw or undercooked foods			
X		8. Time as a public health control: Proper						4	20. Licensed health care facilities/ public &			
V		procedures & records 9. Proper cooling methods	_						private schools; prohibited foods not offered WATER & WASTE WATER			
5	11	10.Proper cooking time & temperatures				0			21. Hot and cold water available Temp	T		
15	1	11.Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL			
						V			22. Sewage and wastewater properly disposed	Т		
303	1-4.		1 cm			-/-			VERMIN			
Gene	マフン	347, 546 3201-24	1170	3145	:5	V			v = (tall)			
64				11.	73 10 (4				23 No rodents insects birds or animals			
-32	200	11/37/3 12/7 35:41	1721	343		X			23. No rodents, insects, birds, or animals			OUT
-32,	-3.8	SUPERVISION /PERSONAL CLEANL	777	145	OUT		Adequa	te venti	23. No rodents, insects, birds, or animals lation and lighting; designated areas, use			OUT
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		SUPERVISION /PERSONAL CLEANLinge present and performs duties nliness and hair restraints	777'	345		39 40. 41. V	Thermo Viping o	meters loths: p	lation and lighting; designated areas, use provided and accurate roperly used and stored			OUT
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