

**TRINITY COUNTY
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME <i>Molitor - Butcher Meats</i>	DATE <i>3/17/2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>John Sawicki</i> EXP <i>3/15/2027</i>	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

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
X			1. Demonstration of knowledge; food safety certification 9/18/2014					X		12. Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
		X	2. Communicable disease; reporting, restrictions & exclusions							13. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source			
	X		4. Proper eating, tasting, drinking or tobacco use				X			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
X			5. Hands clean and properly washed; gloves used properly					X		16. Compliance with Gulf Oyster Regulations			
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures					X		18. Consumer advisory provided for raw or undercooked foods			
	X		8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	X		9. Proper cooling methods				WATER & WASTE WATER						
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available Temp			
	X		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
			39.8, 40.1, 35.0, 28.7, 35.4, 32.8, 34.8, 39.1				X			22. Sewage and wastewater properly disposed			
			38.5, 4.2, 3.4, 40.8, 40.4, 40.1, 40.5, 40.5				VERMIN						
			40.9, 37.5, 34.7, 34.6, 32.9, 28.6, 34.8, 34.8				X			23. No rodents, insects, birds, or animals			
			32, 3.8, 11.7, 32.8, 34.7, 35.4, 37.8										OUT
SUPERVISION /PERSONAL CLEANLINESS							PERMANENT FOOD FACILITIES						
			25. Person in charge present and performs duties							39. Adequate ventilation and lighting; designated areas, use			
			26. Personal cleanliness and hair restraints							40. Thermometers provided and accurate			
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			27. Approved thawing methods used; frozen food maintained frozen.							42. Plumbing: Plumbing in good repair, proper backflow devices			
			28. Food separated and protected							43. Garbage and refuse properly disposed; facilities maintained			
			29. Fruits and vegetables washed as required.							44. Toilet facilities: properly constructed, supplied, cleaned			
			30. Toxic substances properly identified, stored, used							45. Premises; personal/cleaning items; vermin-proofing			
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			31. Food properly stored; food storage containers identified							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			32. Consumer self-service facilities properly constructed and maintained							47. No unapproved private homes/ living or sleeping quarters			
			33. Food properly labeled & honestly presented				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS										48. Signs posted; last inspection report available			
			34. Nonfood contact surfaces clean and in good repair.							49. Plan review required for new or remodel construction			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Permits Available			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Impoundment of unsanitary equipment or food			
			37. Equipment, utensils and linens: Properly stored and used							52. Permit Suspension			
			38. Vending machines							53. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: *Grant work on corrections from prior inspection, keep up the ~~good~~ good work!*

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.
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**TRINITY COUNTY
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