## TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH GOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD PROGRAM OFFIC	CIAL	INSPE	CTION	REPORT				
DBANAME POLIDO, - KIVE ROCK		DATE 5 /17 /2024						
ADDRESS /		RECHECK DATE						
OWNER/OPERATOR		SITE#						
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT Sarch Glanta EXP5/10/20	78	CORRECT MINOR VIOLATIONS BY:						
31,75								
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	OUT	EN NA	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT	
1. Demonstration of knowledge; food safety certification 9/18/2014		. [	Y	Proper procedures followed for returned and re-service of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES  2. Communicable disease; reporting, restrictions &		X 13. Food contact surfaces: clean and sanitized						
Y exclusions			* 1	FOOD FROM APPROVED SOURCES				
X 3. No discharge from eyes, nose, and mouth				14. Food obtained from approved source 15. Shelf stock with completed tags, in good				
4. Proper eating, tasting, drinking or tobacco use				condition, properly stored/displayed	X			
5. Hands clean and property washed; gloves used property			<u> </u>	16. Compliance with Gulf Oyster Regulations				
6. Adequate handwashing facilities supplied & accessible		SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS			×	17. Compliance with variance, specialized process, reduced oxygen packaging, &				
7. Proper hot and cold holding temperatures			1	HACCP Plan  18. Consumer advisory provided for raw or				
8. Time as a public health control: Proper		$\vdash \vdash$	1	undercooked foods  20. Licensed health care facilities/ public &		2		
procedures & records				private schools; prohibited foods not offered	لبسيا		<u> </u>	
9. Proper cooling methods  11 10.Proper cooking time & temperatures		13	$\top$	WATER & WASTE WATER  21. Hot and cold water available Temp	1		I	
11.Proper reheating procedures for hot holding		-	Щ	LIQUID WASTE DISPOSAL	L	, ·	L	
32,3,8114, 72,2,326,30,2,15,8		X	Т	22. Sewage and wastewater properly disposed	· · · · · ·		Г	
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