TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH

	FOOD	PROGRAI	M OFF	ICIAL	INS	PECT	TON	REPORT				
DBANAME LICITIO QUE -STA-SUR					DATE 5 /17 /2024							
ADDRESS					RE	RECHECK DATE						
OWNER/OPERATOR					SITE#							
MAILING ADDRESS					CORRECT MAJOR VIOLATIONS BY:							
FOOD CERT John Solva EXP 3/15/200					CORRECT MINOR VIOLATIONS BY:							
L	Jein Jalvn		12 / 4	<i>n</i> (-)							-	
In = In Compliance N/O = Not Observed N/A = Not Applicable OUT					= Out o	of Comp	liance	COS = Corrected On-Site MAJ = Major	r Violation			
BI N N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	CUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	CUT	
X	Demonstration of knowledge; food s certification 9/18/2014	afety				X		12. Proper procedures followed for returned and re-service of food				
/	EMPLOYEE HEALTH & HYGIENIC PRA				X			13. Food contact surfaces: clean and senitized				
	2. Communicable disease; reporting, restriction exclusions	ans &						FOOD FROM APPROVED SOURCES				
X	3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source				
X	4. Proper eating, tasting, drinking or tobacco	ise			X			15. Shelf stock with completed tags, in good condition, properly stored/displayed				
X	5. Hands clean and properly washed; gloves properly	used					X	16. Compliance with Gulf Oyster Regulations				
S. Adequate handwashing facilities supplied & accessible					SPECIAL PROCEDURES							
7 9			-					17. Compliance with variance, specialized	T		<u>_</u>	
	TIME AND TEMPERATURE RELATION	NSHIPS	-				X	process, reduced oxygen packaging, & HACCP Plan				
X	7. Proper hot and cold holding temperatures						X	18. Consumer advisory provided for raw or undercooked foods				
	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 1	10.Proper cooking time & temperatures				X			21. Hot and cold water available Temp				
11.Proper reheating procedures for hot holding					LIQUID WASTE DISPOSAL							
38413	1.6,37.6				X			22. Sewage and wastewater properly disposed				
								VERMIN		14.1		
quat					X			VERMIN 23. No rodents, insects, birds, or animals				
quat	SIIBEDVISION DEDGONAL CLEAN	INESS		OUT	X 39	Adogue	to sent	23. No rodents, insects, birds, or animals	<u> </u>		OUT	
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