

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

<b>DBA/NAME</b> J & S Smokin BBQ	<b>DATE</b> 4-17-2024
<b>ADDRESS</b>	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b>
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>FOOD CERT</b> Jalleff Grady   <b>EXP</b>	<b>CORRECT MINOR VIOLATIONS BY:</b>

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				
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				X			<b>FOOD FROM APPROVED SOURCES</b>				
		X	2. Communicable disease; reporting, restrictions & exclusions							14. Food obtained from approved source				
X			3. No discharge from eyes, nose, and mouth				X			15. Shelf stock with completed tags, in good condition, properly stored/displayed				
X			4. Proper eating, tasting, drinking or tobacco use				X			16. Compliance with Gulf Oyster Regulations				
X			5. Hands clean and properly washed; gloves used properly						X	<b>SPECIAL PROCEDURES</b>				
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							X	18. Consumer advisory provided for raw or undercooked foods			
X			7. Proper hot and cold holding temperatures				X			20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
	X		8. Time as a public health control: Proper procedures & records						X	<b>WATER &amp; WASTE WATER</b>				
	X		9. Proper cooling methods							21. Hot and cold water available Temp				
X			10. Proper cooking time & temperatures				X			<b>LIQUID WASTE DISPOSAL</b>				
	X		11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed				
			37.6, 30.0, 31.6, 33.0, 37.5, J.C, 52, 34.7, 38.8, 39.3, 37.6, 36.8, 35.9, 38.5, 40.4, 40.6, 223				X			<b>VERMIN</b>				
							X			23. No rodents, insects, birds, or animals				
						OUT							OUT	
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>								39. Adequate ventilation and lighting; designated areas, use			
			25. Person in charge present and performs duties							40. Thermometers provided and accurate				
			26. Personal cleanliness and hair restraints							41. Wiping cloths: properly used and stored				
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								<b>PHYSICAL FACILITIES</b>			
			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				
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								<b>PERMANENT FOOD FACILITIES</b>			
			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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>								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:** Clean & work, keep it up!

Reinspection fees will be charged for all subsequent reinspection 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 indicated violations by the next scheduled time, call this office prior to the inspection day.

**TRINITY COUNTY  
ENVIRONMENTAL HEALTH  
61 AIRPORT RD  
P.O. BOX 476  
WEAVERVILLE, CA 96093  
(530) 623-1459**

R.E.H.S.   
**RECEIVED BY:**