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

DATE 4-17-7074
RECHECK DATE
SITE#
CORRECT MAJOR VIOLATIONS BY:
CORRECT MINOR VIOLATIONS BY:

			n = In Compliance N/O = Not Observed	N/A = Not	Application		- 00:01		AILLI 100	COS = Corrected On-Site MAJ = Majo	- Violation		
CN	0	N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	CUT	IN I	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	ou
			Demonstration of knowledge; food safety certification 9/18/2014						X	12. Proper procedures followed for returned and re-service of food			
		<del></del>	EMPLOYEE HEALTH & HYGIENIC PRACTI		· ·				X	13. Food contact surfaces: clean and sanitized		<u> </u>	<u> </u>
	2. Communicable disease; reporting, restrictions & exclusions						FOOD FROM APPROVED SOURCES						
		Ý	3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source			
	Ì	X	4. Proper eating, tasting, drinking or tobacco use						X	<ol> <li>Shelf stock with completed tags, in good condition, properly stored/displayed</li> </ol>			Ì
		X	Hands clean and properly washed; gloves used properly						$\nearrow$	16. Compliance with Gulf Oyster Regulations			
		X	Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES			
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			TIME AND TEMPERATURE RELATIONSHIP	PS					X	process, reduced oxygen packaging, & HACCP Plan		<u> </u>	
$\overline{x}$		Γ	7. Proper hot and cold holding temperatures						×	18. Consumer advisory provided for raw or undercooked foods			
		×	8. Time as a public health control: Proper procedures & records						5	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	$\vdash$	X	9. Proper cooling methods	1						WATER & WASTE WATER	<del>-1</del>	·	I
		X 1	10.Proper cooking time & temperatures	1			$\lambda$			21. Hot and cold water available Temp	T	l	П
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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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(530) 623-1459

R.E.H.S.

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Page 1 of