TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH

	FOOD PR	OGRA	M OFF	FICIAL	INS	PEC	IION	REPORT			
DBAMAME Let's RCI					DATE V-ZS-ZEE						
ADDRESS					RECHECK DATE						
OWNER/OPERATOR					SITE#						
MAILING ADDRESS					CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT KShap Lee EXPCY/02/703					CORRECT MINOR VIOLATIONS BY:						
THE STATE OF THE S		<u> </u>	(00)	<u>ر س</u>							
tn = In Compliance N/O = No	lot Observed	N/A = Not	Applicable	e OUT	= Out	of Comp	oliance	COS = Corrected On-Site MAJ = Major	Violation		
M NA DEMONSTRATION OF KIN	NOWLEDGE	cos	MAJ	OUT	DN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT
1. Demonstration of knowled	ige; food safet	у				∇		12. Proper procedures followed for returned			
certification 9/18/2014 EMPLOYEE HEALTH & HYGENIC PRACTICES					X	 ^-		and re-service of food 13. Food contact surfaces: clean and sanitized			
2. Communicable disease; reporting, restrictions & exclusions					FOOD FROM APPROVED SOURCES						-= '
3. No discharge from eyes, nose,	, and mouth	-	 		X	ì	· · · ·	14. Food obtained from approved source		···	·
4. Proper eating, tasting, drinking	g or tobacco use				X			15. Shelf stock with completed tags, in good			
5. Hands clean and property was	-	, 	 	-	 		1	condition, property stored/displayed			
property			<u> </u>	<u> </u>		L	ĽX	16. Compliance with Guif Oyster Regulations			L
6. Adequate handwashing facilities supplied & accessible					SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS						X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
7. Proper hot and cold holding ter	emperatures			1			X	18. Consumer advisory provided for raw or			
8. Time as a public health control					-	<u> </u>	1	undercooked foods 20. Licensed health care facilities/ public &			<u></u>
procedures & records					_	<u> </u>	X	private schools; prohibited foods not offered			
9. Proper cooling methods				<u> </u>				WATER & WASTE WATER			· · · · · · · · · · · · · · · · · · ·
11 10.Proper cooking time & tempera				ļ	ĻX			21. Hot and cold water available Temp			<u> </u>
11.Proper reheating procedures	for hot holding		<u> </u>	<u></u>		_		LIQUID WASTE DISPOSAL			,
38,9,39,4,30,3,76.6	ひ、39 グ、	317			V	r	i i	22. Sewage and wastewater properly disposed			
					<u></u>	<u> </u>					
							:	VERMIN			
Bleach					X			VERMIN 23. No rodents, insects, birds, or animals			
Bleach	VALCI FANI IN	EGG		OUT	× 29	Adogue	to worth	23. No rodents, insects, birds, or animals			ОЛТ
13 Leach Supervision (Person	VAL CLEANLIN	ESS		OUT				23. No rodents, insects, birds, or animals lation and lighting; designated areas, use			оит
Bleach	VAL CLEANLIN	ESS		OUT	40.	Thermo	meters	23. No rodents, insects, birds, or animals			OUT
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