TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD PROGRAM OFFICIAL	INSPECTION REPORT
DBA/NAME Levish Lotel	DATE 5 / 72/2010
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE#
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT () () (EXP 4/2 / 2 m/	CORRECT MINOR VIOLATIONS BY:
1910 - 1757 (54)	<u> </u>
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	IN N/O N/A PROTECTION FROM CONTAMINATION COS MAJ CL
Demonstration of knowledge; food safety certification 9/18/2014	12. Proper procedures followed for returned and re-service of food
EMPLOYEE HEALTH & HYGIENIC PRACTICES	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	14. Food obtained from approved source
4. Proper eating, tasting, drinking or tobacco use	15. Shelf stock with completed tags, in good condition, properly stored/displayed
5. Hands clean and property washed; gloves used property	16. Compliance with Gulf Oyster Regulations
6. Adequate handwashing facilities supplied & accessible	SPECIAL PROCEDURES
	17. Compilance with variance, specialized
TIME AND TEMPERATURE RELATIONSHIPS	process, reduced oxygen packaging, & HACCP Plan
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	20. Licensed health care facilities/ public &
9. Proper cooling methods	private schools; prohibited foods not offered WATER & WASTE WATER
11 10.Proper cooking time & temperatures	X 21. Hot and cold water available Temp
11.Proper reheating procedures for hot holding	LIQUID WASTE DISPOSAL
42) 464 27,17,9,14, 38,2,39.6	22. Sewage and wastewater properly disposed
46 1 (44.3) (416) 46:7(43.0, 30.3.35.7	VERMIN
Kithen cott held top 940.1.408	23. No rodents, insects, birds, or animals
15 17 Auch Jani	OU
SUPERVISION PERSONAL CLEANLINESS 25. Person in charge present and performs duties	39 Adequate ventilation and lighting; designated areas, use 40. Thermometers provided and accurate
26. Personal cleanliness and hair restraints	41. Wiping cloths: properly used and stored
GENERAL FOOD SAFETY REQUIREMENTS	PHYSICAL FACILITIES
27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected	42. Plumbing: Plumbing in good repair, proper backflow devices 43. Garbage and refuse properly disposed; facilities maintained
29. Fruits and vegetables washed as required.	44. Toilet facilities: properly constructed, supplied, cleaned
	1 The Foliat Managara property conscious appareur, accuracy
30. Toxic substances properly identified, stored, used	45. Premises; personal/cleaning items; vermin-proofing
FOOD STORAGE/ DISPLAY/ SERVICE	45. Premises; personal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES
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