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

			FOOD F											
DBANAME Lewisten Mini Mens								DATE 4-17-2024						
ADDRESS							RECHECK DATE							
OWNER/OPERATOR								SITE#						
MAILING ADDRESS							CORRECT MAJOR VIOLATIONS BY:							
FOOD CERT LES IND MIGRANIO EXP CA FIR							CORRECT MINOR VIOLATIONS BY:							
<u> </u>			() 1/B // 1/4/2000	<u> </u>	14									
		b	n = In Compliance N/O = Not Observed	N/A = No	t Applicabl	e OUT	= Out o	of Comp	diance	COS = Corrected On-Site MAJ = Major	Violation			
DA	0 24	N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	EN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	ОUТ	
V			1. Demonstration of knowledge; food sa	fety	Ţ				1/	12. Proper procedures followed for returned				
1	لبا		certification 9/18/2014  EMPLOYEE HEALTH & HYGENIC PRA	TICES	<u> </u>	ــــــــــــــــــــــــــــــــــــــ			<b>₩</b>	and re-service of food  13. Food contact surfaces: clean and sanitized				
		V	2. Communicable disease; reporting, restriction		1		<u> </u>			FOOD FROM APPROVED SOURCES			7.	
-			exclusions  3. No discharge from eyes, nose, and mouth			<u> </u>	X		<u> </u>	14. Food obtained from approved source	·		·	
		X	4. Proper eating, tasting, drinking or tobacco u	<u>.</u>	<del></del>	<b>†</b>	<b>/</b>		8	15. Shelf stock with completed tags, in good				
<u> </u>		_	5. Hands clean and properly washed; gloves u						7	condition, properly stored/displayed			<u> </u>	
		_X	properly	-	<u> </u>	<u> </u>			X	16. Compliance with Gulf Oyster Regulations		Ĺ		
		×	<ol> <li>Adequate handwashing facilities supplied &amp; accessible</li> </ol>							SPECIAL PROCEDURES				
					<u> </u>				1	17. Compliance with variance, specialized			· · · · ·	
			TIME AND TEMPERATURE RELATION	SHIPS					X	process, reduced oxygen packaging, & HACCP Plan			ł	
X			7. Proper hot and cold holding temperatures	T	T				~	18. Consumer advisory provided for raw or			<u> </u>	
<u> </u>	<u> </u>		8. Time as a public health control: Proper		<u> </u>	<u> </u>			1	undercooked foods  20. Licensed health care facilities/ public &		-		
		X	procedures & records						X	private schools; prohibited foods not offered			ŀ	
		X	9. Proper cooling methods							WATER & WASTE WATER				
		<b>X11</b>	10.Proper cooking time & temperatures					X		21. Hot and cold water available Temp				
	1	X	11.Proper reheating procedures for hot holding		1					LIQUID WASTE DISPOSAL				
Q.	5	- O	6-25 377 127	-6.4	0,2	725		$\overline{\mathbf{V}}$	T	22. Sewage and wastewater properly disposed				
		<del></del>	<del>~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~</del>			- 70		$\sim$	l	EE COMOJO CHO MOSIONOLIS PROPOSOS	i 1	ľ		
13	D.3'	YC.		,,	( <u> </u>	<del>, 20 20,</del>		~_	l	VERMIN				
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