TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT									
DBAMAME DINEWOOD COVE RESCIT			/	DATE 10 /2014					
ADDRESS				RECHECK DATE					
OWNER/OPERATOR				SIT	SITE#				
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:					
FOOD CERTS hall: Daylin EXP3/18/2M9				CORRECT MINOR VIOLATIONS BY:					
Y									
			= Out of Compliance COS = Corrected On-Site MAJ = Major Violation						
N O N/A DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION COS MA) OUT	
1. Demonstration of knowledge; food sa certification 9/18/2014						X	12. Proper procedures followed for returned and re-service of food		
EMPLOYEE HEALTH & HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions &				13. Food contact surfaces: clean and sanifized					
exclusions				FOOD FROM APPROVED SOURCES					
3. No discharge from eyes, nose, and mouth				~			14. Food obtained from approved source 15. Shelf stock with completed tags, in good	1	
4. Proper eating, tasting, drinking or tobacco us	<u> l</u>					X	condition, properly stored/displayed		
5. Hands clean and properly washed; gloves uproperly	sed					X	16. Compliance with Gulf Oyster Regulations		
6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES					
							17. Compliance with variance, specialized		
TIME AND TEMPERATURE RELATION	SHIPS	÷				X	process, reduced oxygen packaging, & HACCP Plan		
7. Proper hot and cold holding temperatures					·	X	18. Consumer advisory provided for raw or undercooked foods		
8. Time as a public health control: Proper			-			X	20. Licensed health care facilities/ public &	+	
procedures & records 9. Proper cooling methods							private schools; prohibited foods not offered WATER & WASTE WATER		
11 10.Proper cooking time & temperatures			-	-			21. Hot and cold water available Temp		
11.Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL		
28.4 365_1B			<u> </u>			X	22. Sewage and wastewater properly disposed		
S 0 1 1 5 6 5 2 C VERMIN									
	V. Company								
				X				T	
			ОИТ	X			VERMIN 23. No rodents, insects, birds, or animals	OUT	
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