

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

DBA/NAME <i>Rodrick Senior Center</i>	DATE <i>4-25-2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Amy Frygard</i> EXP <i>12/11/2028</i>	CORRECT MINOR VIOLATIONS BY:

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
X			1. Demonstration of knowledge; food safety certification 9/18/2014				X	X		12. Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
	X		2. Communicable disease; reporting, restrictions & exclusions				X			14. Food obtained from approved source			
X			3. No discharge from eyes, nose, and mouth				X			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
X			4. Proper eating, tasting, drinking or tobacco use				X			16. Compliance with Gulf Oyster Regulations			
X			5. Hands clean and properly washed; gloves used properly					X					
X			6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS							SPECIAL PROCEDURES						
X			7. Proper hot and cold holding temperatures					X		18. Consumer advisory provided for raw or undercooked foods			
X	X		8. Time as a public health control: Proper procedures & records				X		X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X			9. Proper cooling methods				X						
X			10. Proper cooking time & temperatures				X						
X			11. Proper reheating procedures for hot holding				X						
			<i>147.6-5.7-1.9, 0.7, -0.2, 149.6, 33.0, 35.2</i>				X			21. Hot and cold water available Temp			
			<i>14.6, 18.6</i>				X						
			<i>Bleach DW</i>				X						
SUPERVISION /PERSONAL CLEANLINESS							LIQUID WASTE DISPOSAL						
			25. Person in charge present and performs duties							22. Sewage and wastewater properly disposed			
			26. Personal cleanliness and hair restraints										
GENERAL FOOD SAFETY REQUIREMENTS							VERMIN						
			27. Approved thawing methods used; frozen food maintained frozen.				X			23. No rodents, insects, birds, or animals			
			28. Food separated and protected										
			29. Fruits and vegetables washed as required.										
			30. Toxic substances properly identified, stored, used										
FOOD STORAGE/ DISPLAY/ SERVICE							PHYSICAL FACILITIES						
			31. Food properly stored; food storage containers identified							39. Adequate ventilation and lighting; designated areas, use			
			32. Consumer self-service facilities properly constructed and maintained							40. Thermometers provided and accurate			
			33. Food properly labeled & honestly presented							41. Wiping cloths: properly used and stored			
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES						
			34. Nonfood contact surfaces clean and in good repair.							42. Plumbing: Plumbing in good repair, proper backflow devices			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							43. Garbage and refuse properly disposed; facilities maintained			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							44. Toilet facilities: properly constructed, supplied, cleaned			
			37. Equipment, utensils and linens: Properly stored and used							45. Premises; personal/cleaning items; vermin-proofing			
			38. Vending machines										
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
										48. Signs posted; last inspection report available			
										49. Plan review required for new or remodel construction			
										50. Permits Available			
										51. Impoundment of unsanitary equipment or food			
										52. Permit Suspension			
										53. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: *In the back freezer I spotted some frozen sausage atop boxes of non-meat foods. Make sure to keep meats below all non-meat food items in order to prevent contamination via package. Amazing job with labeling and temps. Keep up the good work!!*

Reinspection fees will be charged for all subsequent reinspection 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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**TRINITY COUNTY
ENVIRONMENTAL HEALTH
61 AIRPORT RD
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WEAVERVILLE, CA 96093
(530) 623-1459**

R.E.H.S. *[Signature]*
RECEIVED BY: *[Signature]*