## **TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH**

			FOOD PRO	<b>JGRA</b>	M OFF	FICIAL	. INS	PEC	TION	REPORT				
DBANAME Jet Smekin BRG							DATE 4-17-2024							
ADDRESS							RE	RECHECK DATE						
OWNER/OPERATOR							† <del>sn</del>	SITE#						
MAILING ADDRESS							CORRECT MAJOR VIOLATIONS BY:							
FOOD CERT JAILETT GAULA EXP							CORRECT MINOR VIOLATIONS BY:							
Щ.			Jallett Gave, Exp											
			In = In Compliance N/O = Not Observed N	VA = Not	t Applicable	le OUT	= Out	of Com	npliance	COS = Corrected On-Site MAJ = Major Vi	/iolation			
CN	N/ O	N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	ОЛТ	
X			Demonstration of knowledge; food safety certification 9/18/2014				1	V		12. Proper procedures followed for returned	_		<del> </del>	
_		<u> </u>	EMPLOYEE HEALTH & HYGIENIC PRACTIC	ES	<u> </u>		1×		+	and re-service of food  13. Food contact surfaces: clean and sanitized			<b>├</b>	
		2. Communicable disease; reporting, restrictions &						FOOD FROM APPROVED SOURCES						
1	<del>                                     </del>	<del>-/`</del>	exclusions  3. No discharge from eyes, nose, and mouth	<del> </del>	+	<del> </del>	<b>₩</b>		<del>-</del>				<del></del>	
又	<b>F</b>		4. Proper eating, tasting, drinking or tobacco use	<del>                                     </del>		+	t?	<del> </del>	+-	14. Food obtained from approved source 15. Shelf stock with completed tags, in good	-+		├─	
K	╁─┤	$\vdash$	Hands clean and properly washed; gloves used	┼──	—	ـــــ	X	<b></b>	<b></b> '	condition, properly stored/displayed		!	<u> </u>	
以	<u> </u>	<u> </u>	property					1	1	16. Compliance with Gulf Oyster Regulations		,		
×	'		Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES		<del></del>	<del></del>	
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with variance, specialized process, reduced coygen packaging, & HACCP Plan				
X	1	ĺ	7. Proper hot and cold holding temperatures				X			18. Consumer advisory provided for raw or			<del>                                     </del>	
			8. Time as a public health control: Proper	<del>                                     </del>	<b></b>	<del> </del>	1	<del></del>	+ 7	undercooked foods  20. Licensed health care facilities/ public &				
<del> </del>	×	<del></del>	procedures & records		<u> </u>	<u> </u>	▙			private schools; prohibited foods not offered				
X	<del>  ^  </del>	4,	9. Proper cooling methods		<b> </b>	<b> </b>			1	WATER & WASTE WATER				
1	1	<u>-</u> -	10.Proper cooking time & temperatures	<del>                                     </del>	<u> </u>	<b> </b> '	X			21. Hot and cold water available Temp				
11.Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL							
37.6, 30.0316 33.6 375, 3.5.7. 31.7.							X	ļ		22. Sewage and wastewater property disposed				
38.2,393, 726, 36 x 75.9,393 404, 465						6.5	VERMIN							
23							X			23. No rodents, insects, birds, or animals				
<del> </del>		<del></del>	SUPERVISION IPERSONAL CLEANLINES			OUT							OUT	
25. Person in charge present and performs duties						<u> </u>	39 Adequate ventilation and lighting; designated areas, use     40. Thermometers provided and accurate							
			nliness and hair restraints			<b>  </b>	40. Thermometers provided and accurate 41. Wiping cloths: properly used and stored							
			GENERAL FOOD SAFETY REQUIREMENT	S			PHYSICAL FACELITIES							
27. Approved thawing methods used; frozen food maintained frozen.							42. Plumbing: Plumbing in good repair, proper backflow devices							
			et and protected etables washed as required.				43. Garbage and refuse properly disposed; facilities maintained							
			eables washed as required. cas properly identified, stored, used			<b></b>	44. Toilet facilities: properly constructed, supplied, cleaned							
-		10000	FOOD STORAGE/ DISPLAY/ SERVICE				45. r	remise	s; persor	onal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES				
31. F	ood pr	operty s	stored; food storage containers identified				46. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
32.	Consur	mer sell	f-service facilities properly constructed and maintain	ned			47. N	o unap	oroved r	private homes/ living or sleeping quarters	in crean	-		
33.	Food p	roperty	labeled & honestly presented					SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
94	-1604		EQUIPMENT/ UTENSILS/ LINENS						sted; las	st inspection report available		$\overline{}$		
			act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, test	• -4-2						ired for new or remodel construction				
36.	Eaulon	nent/ Ut	tensils Approved; installed properly, clean; good rep	(SUNDS av	/allable				Available					
37.	Equipn	ent, ut	ensits and linens: Property stored and used	air, capa.	119		51. Impoundment of unsanitary equipment or food 52. Permit Suspension							
		g mach			$\rightarrow$		53. O		10pm	1		-+		
OBS	ERVA"	TIONS	AND CORRECTIVE ACTIONS: ()	[WE]	rK.		रम	ب	0 11					
C) AT COLOR OF THE														
Reinspection fees will be charged for all subsequent														
reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time so adule has been submitted and approved by this ment. If, for any reasons beyond your control, you should be charged for all subsequent reinspections unless an acceptable corrective time so adule has been submitted and approved by this ment. If, for any reasons beyond your control, you														

rorrect the indicted violations by the next representation of the indicted violations and the inspection day.

**61 AIRPORT RD** P.O. BOX 476 WEAVERVILLE, CA 96093 (530) 623-1459

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