TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBANAME TUCCILISCO I AL DATE 5/16/7/1004																
ADDRESS Chillingly Lab								RECHECK DATE								
OWNER/OPERATOR							,									
								SITE#								
MAILING ADDRESS							CORRECT MAJOR VIOLATIONS BY:									
FOOD CERT N'eld te (10 EXPCUPY on Site								CORRECT MINOR VIOLATIONS BY:								
										= Out of Compliance COS = Corrected On-Site MAJ = Major Violation						
DN	20	N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	CUT	IN	N/O	, N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	CUT			
			 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						13. Food contact surfaces: clean and sanitized									
		2. Communicable disease; reporting, restrictions & exclusions						FOOD FROM APPROVED SOURCES								
X			3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source						
X			4. Proper eating, tasting, drinking or tobacco use				X			 Shelf stock with completed tags, in good condition, properly stored/displayed 		Į.				
	V		5. Hands clean and properly washed; gloves used	Ţ					V	16. Compliance with Gulf Oyster Regulations		<u> </u>				
			properly 6. Adequate handwashing facilities supplied &	+			_				1	<u> </u>	L			
_			accessible	J	<u> </u>					SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									X	Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan						
X			7. Proper hot and cold holding temperatures					-	X	18. Consumer advisory provided for raw or undercooked foods						
	X		8. Time as a public health control: Proper				X			20. Licensed health care facilities/ public &						
	V		procedures & records 9. Proper cooling methods	- 		ļ			L	private schools; prohibited foods not offered WATER & WASTE WATER	ــــــــــــــــــــــــــــــــــــــ	L	<u> </u>			
1	X	11	10.Proper cooking time & temperatures	 			X			21. Hot and cold water available Temp	T	·				
		\sim]		<u> </u>	l	LIQUID WASTE DISPOSAL		<u> </u>	<u> </u>			
38.5.34 \ 39.5 \ \ 0.6																
100/07/170/U b									Ĺ	22. Sewage and wastewater properly disposed	<u> </u>	L	L			
										WEDMAI						
├	<u> </u>						\checkmark			VERMIN	1		r			
	•					LOUT	X			VERMIN 23. No rodents, insects, birds, or animals		<u> </u>	OIT			
			SUPERVISION (PERSONAL CLEANLINE	SS		OUT	∑ 39	Adequa	te venti				OUT			
			ge present and performs duties	SS		OUT	40.	Thermo	meters	23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate			OUT			
			ge present and performs duties nliness and hair restraints			OUT	40. 41.\	Thermo Viping o	meters doths: p	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored			OUT			
26.	Persor	nal clear	ge present and performs duties nliness and hair restraints GENERAL FOOD SAFETY REQUIREMEN	ITS		OUT	40. 41.\ PHY	Thermo Viping o SICAL	meters doths: p FACILI	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored TIES			OUT			
26.	Persor Approv	al clear	ge present and performs duties nliness and hair restraints GENERAL FOOD SAFETY REQUIREMEN ving methods used; frozen food maintained frozen	ITS		OUT	40. 41. \ PHY 42.	Thermo Niping o SICAL Plumbin	meters doths: p FACILI g: Plum	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperty used and stored ITES bing in good repair, proper backflow devices			OUT			
26. 27. 28. 29.	Persor Approv Food s Fruits	ed thave eparate	ge present and performs duties aliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT GE	ITS		OUT	40. 41. \PHY 42. \ 43. \ 44.	Thermo Wiping of SICAL. Plumbin Garbago Follet fa	meters cloths: p FACILI g: Plum and re clittes: p	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned			OUT			
26. 27. 28. 29.	Persor Approv Food s Fruits	ed thave eparate	ge present and performs duties aliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT GEN	ITS		OUT	40. 41. \PHY 42. \ 43. \ 44.	Thermo Wiping of SICAL. Plumbin Garbago Follet fa	meters cloths: p FACILI g: Plum and re clittes: p	23. No rodents, insects, birds, or animals lation and lighting; designated areas, use provided and accurate roperly used and stored ITES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned anal/cleaning items; vermin-proofing			OUT			
26. 27. 28. 29. 30.	Approv Food s Fruits a Toxic s	red thav eparate and veg substan	ge present and performs duties aliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT ring methods used; frozen food maintained frozen d and protected etables washed as required. ces properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE	ITS		OUT	40. 41. \PHY 42. \I 43. (44. \]	Thermo Niping of SiCAL Plumbin Garbago Foilet fa Premise	meters cloths: p FACILI g: Plum e and re clittes: person	23. No rodents, insects, birds, or animals lation and lighting; designated areas, use provided and accurate roperly used and stored ITES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned onal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES			OUT			
26. 27. 28. 29. 30.	Approx Food s Fruits of Toxic s	ved thave eparate and veg substand roperly	ge present and performs duties aliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT GENERAL FOOD STORAGE/ DISPLAY/ SERVICE STORAGE/ DISPLAY/ SERVICE STORAGE/ FOOD STORAGE/ DISPLAY/ SERVICE GENERAL FOOD SAFETY REQUIREMENT GENERAL FOOD SAFETY RE	ITS		OUT	40. 41. \PHY 42. \I 43. (44. \] 45. \I	Thermo Viping of SiCAL Plumbin Sarbaga Foilet fa Premise	meters cloths: p FACILI g: Plum e and re clities: p s; perso alls and	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned anal/cleaning items; vernin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repair	air, and cle	san	OUT			
26. 27. 28. 29. 30. 31. I	Approve Food s Fruits of Toxic s Food p Consu	ved that reparate and veg substand reperty	ge present and performs duties aliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT ring methods used; frozen food maintained frozen d and protected etables washed as required. ces properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE	ITS		OUT	40. 41. \PHY 42. \I 43. (44. \] 45. \I	Thermo Viping of SiCAL Plumbin Sarbaga Foilet fa Premise	meters cloths: p FACILI g: Plum e and re clittes: p s; perso alls and eproved	23. No rodents, insects, birds, or animals lation and lighting; designated areas, use provided and accurate roperly used and stored ITES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned onal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES		san	OUT			
26. 27. 28. 29. 30. 31. i 32. 33.	Approversion Appro	ved that reparate and veg substant reperty reperty	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozen and and protected etables washed as required. cas properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified if-service facilities properly constructed and maintain alabeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS	ITS		OUT	40. 41. \PHY 42. \1 43. \(\) 44. 45. \(\) 46. \(\) 47. \(\)	Thermo Viping of SiCAL Plumbin Garbage Foilet fa Premise Floor, we Vo unap	meters cloths: p FACILI g: Plum e and re cilities: p s; perso alls and eproved	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored FIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned praidcleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceillings: properly built, maintained in good reprivate homes/living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE at inspection report available		en	OUT			
26. 27. 28. 29. 30. 31. i 32. 33.	Approversion Appro	red thave eparate and veg substand roperly imer se properly od conti	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozen and and protected etables washed as required. cas properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified affervice facilities properly constructed and maintain labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair.	ITS .		OUT	40. 41. \PHY 42. 43. (44. 45. 46. 47. 48. (49.	Thermo Wiping of SiCAL. Plumbin Garbagg Foilet fa Premise Floor, w Vo unap Signs po Plan rev	meters procedured in the control of	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored ITES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned pral/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good reprivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction		en	OUT			
26. 27. 28. 29. 30. 31. i 32. 33. 34. 35.	Approversion Appro	red thave eparate and veg substant reperty imer sel property od conti	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREME! wing methods used; frozen food maintained frozer and and protected etables washed as required. ces properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified if-service facilities properly constructed and maintainal labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, if	ained		OUT	40. 41. \PHY 42. 43. \d 44. \d 45. 46. 47. 48. \d 49. 50.	Thermo Viping of SiCAL. Plumbin Sarbaga Foilet fa Premise Floor, w Vo unap Signs po Plan rev Permits	meters process process per collision of the collision of	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored ITES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned properly built, maintained in good reprivate homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le		en	OUT			
26. 27. 28. 29. 30. 31. i 32. 33. 34. 35. 36.	Approve Food s Fruits of Toxic s Food p Consu Food Monto Waren Equip	ved that ved that eparate and veg substant roperly imer sel properly od contravashing ment/ U	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozen and and protected etables washed as required. cas properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified affervice facilities properly constructed and maintain labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair.	ained		OUT	40. 41. \\ 42. \\ 43. \\ 44. 45. \\ 46. \\ 47. \\ 48. \\ 49. \\ 50. \\ 51. \\	Thermo Wiping of SiCAL. Plumbin Garbage Foilet fa Premise Floor, we Vo unap Signs po Plan rev Permits mpoune	meters process process per collision of the collision of	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored ITES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned prail/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good reprivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction leef unsanitary equipment or food		san	OUT			
26. 27. 28. 29. 30. 31. F 32. 33. 34. 35. 36. 37. 38.	Approvate Approv	red thave eparate and veg substand reperly imer set properly od contravashing ment/ U ment, ut ng maci	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozer and and protected etables washed as required. ces properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified if-service facilities properly constructed and maint alabeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, it tensils Approved; installed properly, clean; good it tensils and linens: Properly stored and used hines	ained	acity	X	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermo Wiping of SiCAL. Plumbin Garbage Foilet fa Premise Floor, we Vo unap Signs po Plan rev Permits mpoune	meters cloths: p FACILI g: Plum e and re cilities: p s; perso alls and eproved exted; la tiew requ Availab iment o	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored ITES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned prail/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good reprivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction leef unsanitary equipment or food		nan	OUT			
26. 27. 28. 29. 30. 31. F 32. 33. 34. 35. 36. 37. 38.	Approvate Approv	red thave eparate and veg substand reperly imer set properly od contravashing ment/ U ment, ut ng maci	ge present and performs duties aliness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozen d and protected etables washed as required. Ses properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified if-service facilities properly constructed and maint labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, the tensils Approved; installed properly, clean; good in tensils and linens: Properly stored and used nines AND CORRECTIVE ACTIONS:	ained	acity	OUT X	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermodyliping of SiCAL. Plumbin Sarbagg Foilet fa Premise Floor, who unapples of the Signs polar revolutions of the Signs p	meters cloths: p FACILI g: Plum e and re clilities: p s; perso alls and eproved exted; la tiew requ Availab dment of suspens	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperly used and stored ITES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned prail/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good reprivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction leef unsanitary equipment or food		nan	OUT			
26. 27. 28. 29. 30. 31. F 32. 33. 34. 35. 36. 37. 38.	Persor Approx Food s Fouits a Toxic s Food p Consu Food Nonfor Equip Equip Vendit SERV/ ()	red thave eparate and veg substand reperly imer set properly od contravashing ment/ U ment, ut ng maci	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMEL ving methods used; frozen food maintained frozer and and protected etables washed as required. cas properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified affervice facilities properly constructed and maintain labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, itensils Approved; installed properly, clean; good intensils and linens: Properly stored and used AND CORRECTIVE ACTIONS:	est strips epair, capa	acity	X	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermodyliping of SiCAL Plumbin Garbaga Foilet fa Premise Floor, who unapples plan revenuts permits of their Signs point Softher	meters cloths: p FACILI g: Plum e and re cilities: p s; perso alls and eproved ested; la diew req Availab diment o duspens	ation and lighting; designated areas, use provided and accurate roperly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned onal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repair private homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCE at inspection report available uired for new or remodel construction the function of the store		san	OUT			
26. 27. 28. 29. 30. 31. F 32. 33. 34. 35. 36. 37. 38.	Persor Approx Food s Fouits a Toxic s Food p Consu Food Nonfor Equip Equip Vendit SERV/ ()	red thave eparate and veg substance reperty of continuous washing ment/ Ument, ung mach ATIONS	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREME! wing methods used; frozen food maintained frozer and and protected detables washed as required. cos properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified diffusivice facilities properly constructed and maintainabeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, it tensils Approved; installed properly, clean; good it tensils and linens: Properly stored and used hines AND CORRECTIVE ACTIONS:	est strips epair, capa	acity	X	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermodyliping of SiCAL Plumbin Garbaga Foilet fa Premise Floor, who unapples plan revenuts permits of their Signs point Softher	meters cloths: p FACILI g: Plum e and re cilities: p s; perso alls and eproved ested; la diew req Availab diment o duspens	ation and lighting; designated areas, use provided and accurate roperly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned onal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repair private homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCI st inspection report available uired for new or remodel construction tell unsanitary equipment or food ton		san	OUT			
28. 27. 28. 29. 30. 31. i 32. 33. 34. 35. 36. 37. 38. OBS	Approvation of the control of the co	red thave eparate and veg substant reperty of continuers o	rge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozer and and protected etables washed as required. ces properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified ff-service facilities properly constructed and maint alabeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, itensils Approved; installed properly, clean; good intensils and linens: Properly stored and used and CORRECTIVE ACTIONS: AND CORRECTIVE ACTIONS: Central Control Control AND CORRECTIVE ACTIONS: Central Control AND CORRECTIVE A	est strips epair, capa	acity	X	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 49. 50. 51. 52.	Thermodyliping of SiCAL Plumbin Garbaga Foilet fa Premise Floor, who unapples plan revenuts permits of their Signs point Softher	meters cloths: p FACILI g: Plum e and re cilities: p s; perso alls and eproved ested; la diew req Availab diment o duspens	ation and lighting; designated areas, use provided and accurate roperly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned onal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repair private homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCE at inspection report available uired for new or remodel construction the function of the store	EMENT CONTRACTOR	nan Th're ty	OUT			
28. 27. 28. 29. 30. 31. F 32. 33. 34. 35. 36. 37. 38. OBS	Approximately Ap	red thave eparate and veg substant reperty of contract washing ment/ Ument, uting mach	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozer and and protected etables washed as required. ces properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified if-service facilities properly constructed and maintained and the service facilities properly constructed and maintained and in good repair. facilities: Adequate, maintained, properly used, the service facilities and linens: Properly stored and used the service facilities. AND CORRECTIVE ACTIONS: AND CORRECTIVE ACTIONS: Certifications Service facilities and in good repair. The service facilities and linens: Properly stored and used the service facilities. AND CORRECTIVE ACTIONS: Certifications Service facilities and linens: Properly stored and used the service facilities.	ained est strips epair, capa	Celm	X X X PAC	40. 41. PHY 42. 43. 44. 45. 48. 49. 50. 51. 52. 6	Thermodyliping of SiCAL. Plumbin Garbage Follet far Premise Floor, who unappears is signs pollet from the Premits of the Premi	meters cloths: p FACILI g: Plum e and re cilities: p s; perso alls and eproved ested; la diew req Availab diment o duspens	ation and lighting; designated areas, use provided and accurate reperty used and stored ITES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned properly constructed in good repair private homes/ living or sleeping quarters signs, misc. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction left insanitary equipment or food ion.	EMENT CONTRACTOR	san	OUT			
28. 27. 28. 30. 31. i 32. 33. 34. 35. 36. 37. 38. OBS	Persor Approva Food s Fruits Toxic s Food p Consults Food p Nonfo Warev Equip Equip Vendit SERV/	red thave eparate and veg substance reperly imer se properly od contract washing ment/ Ument, ung mad ATIONS	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozer and and protected etables washed as required. cos properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified and feservice facilities properly constructed and maintained alabeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, itensils Approved; installed properly, clean; good intensils and linens: Properly stored and used and CORRECTIVE ACTIONS: Certification Certification	ained strings epair, cape	city Copy RINIT	Y COI	40. 41. PHY 42. 43. 44. 45. 46. 48. 50. 51. 52. 53. 6	Thermodyliping of SiCAL. Plumbin Garbagg Toilet fa Premise Floor, we wount of the signs polyliping of	meters cloths: p FACILI g: Plum e and re clittles: s; perso alls and eproved exted; la thew requ Availab diment or suspens	ation and lighting; designated areas, use provided and accurate roperly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned onal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repair private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction the function of the food on the foo	EMENT CONTRACTOR	ean Wh're Pety	OUT			
28. 27. 28. 29. 30. 31. F 32. 33. 34. 35. 36. 37. 38. OBS	Persor Approva Food s Food p Consult Food p Consult Food p Vendid BERV/ And p And	red thave eparate and veg substant reperty of control washing ment/ Ument, utility and the substant reperty of control washing ment/ Ument, utility and the substant reperty of control substant reper	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozer and and protected etables washed as required. ces properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified ff-service facilities properly constructed and maintain labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, itensils Approved; installed properly, clean; good intensils and linens: Properly stored and used intenses AND CORRECTIVE ACTIONS: AND CORRECTIVE ACTIONS: AND CORRECTIVE ACTIONS: Certification and subsequent intensils and acceptable corrective time gen submitted and enormored by this	est strips epair, capa	RINIT	Y COLENTA	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 50. 51. 52. 65. 65. 65. 65. 65. 65. 65. 65. 65. 65	Thermodyliping of SiCAL. Plumbin Garbagg Toilet fa Premise Floor, we wound the signs pool of the signs	meters cloths: p FACILI g: Plum e and re clittles: s; perso alls and eproved exted; la thew requ Availab diment or suspens	ation and lighting; designated areas, use provided and accurate reperty used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned properly constructed in good reperly constructed in good reperly constructed in good reperly constructed in good reperly construction report available unread to reperly construction report available rep	EMENT CONTRACTOR	san	OUT			
28. 27. 28. 29. 30. 31. I 32. 33. 34. 35. 36. 37. 38. OBS rein schtparein sch	Persor Approva Food s Food p Consult Food p Nonfo Warea Equip Vendit BERV/ An Inspection	red thave eparate and veg substant reperty of contract washing ment/ Ument, uting mad attions under the base on the base of the correct washing mad attions.	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozer and and protected etables washed as required. ces properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified ff-service facilities properly constructed and maintail labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, the sails Approved; installed properly, clean; good in tensils Approved; installed properly, clean; good in tensils and linens: Properly stored and used whites AND CORRECTIVE ACTIONS: AND CORRECTIVE ACTIONS: Central Subsequent lites an acceptable corrective time seen submitted and approved by this por any reasons beyond your control, you	est strips epair, capa	RINIT ONMI	Y COI	40. 41. PHY 42. 43. 44. 45. 46. 47. 48. 50. 51. 52. F	Thermodyliping of SiCAL. Plumbin Garbagg Toilet fa Premise Floor, we wound the signs pool of the signs	meters cloths: p FACILI g: Plum e and re clittles: s; perso alls and eproved exted; la thew requ Availab diment or suspens	ation and lighting; designated areas, use provided and accurate roperly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned onal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repair private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction the function of the food on the foo	EMENT CONTRACTOR	en e	OUT			
28. 27. 28. 29. 30. 31. F. 32. 33. 34. 35. 36. 37. 38. OBS	Persor Approva Food s Food p Consult Food p Nonfo Warea Equip Vendit BERV/ An Inspection	red thave eparate and veg substant reperty of contract washing ment/ Ument, uting mad attions under the base on the base of the correct washing mad attions.	ge present and performs duties altiness and hair restraints GENERAL FOOD SAFETY REQUIREMENT wing methods used; frozen food maintained frozer and and protected etables washed as required. ces properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE stored; food storage containers identified fi-service facilities properly constructed and maintained labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS act surfaces clean and in good repair. facilities: Adequate, maintained, properly used, the tensils Approved; installed properly, clean; good intensils and linens: Properly stored and used whites AND CORRECTIVE ACTIONS: AND CORRECTIVE ACTIONS: Cettification are submitted and approved by this or any reasons beyond your control, you the indicted violations by the next	est strips epair, capa	RINIT ONMI	Y COIENTARPORT	40. 41. PHY 42. 43. 44. 45. 46. 48. 50. 51. 52. F52. F53. CV	Thermodyliping of SiCAL. Plumbin Garbagg Foilet fa Premise Floor, w No unappearance Permits	meters cloths: p FACILI g: Plum e and re clittles: s; perso alls and pproved exted; la few req Availab dment or suspens	ation and lighting; designated areas, use provided and accurate roperly used and stored TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned onal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repair private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction the function of the food on the foo	EMENT CONTRACTOR	san Th're Ty	OUT			