

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

DBA/NAME <i>Tangle Blue Saloon</i>	DATE <i>5-2-2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Brendi Kaita</i> EXP <i>12/07/2028</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

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		12. Proper procedures followed for returned and re-service of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							X			13. Food contact surfaces: clean and sanitized				
X		X	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			15. Shelf stock with completed tags, in good condition, properly stored/displayed				
X			5. Hands clean and properly washed; gloves used properly						X	16. Compliance with Gulf Oyster Regulations				
X			6. Adequate handwashing facilities supplied & accessible							SPECIAL PROCEDURES				
			TIME AND TEMPERATURE RELATIONSHIPS						X		17. 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 procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
X			9. Proper cooling methods							WATER & WASTE WATER				
	X		10. Proper cooking time & temperatures				X			21. Hot and cold water available Temp				
	X		11. Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL				
			38.9 136.8 148.5 150.5 39.6 36.7 36.4				X			22. Sewage and wastewater properly disposed				
			39.1 32.1 37.1 34.2 35.4 37.5 34.5							VERMIN				
			36.1 34.3 33.6 37.1 35.0 38.1 35.7 34.0 72				X			23. No rodents, insects, birds, or animals				
			<i>Phu - Sky 57.0 149.0 -> Bar Combustion</i>										OUT	
SUPERVISION /PERSONAL CLEANLINESS										39.. Adequate ventilation and lighting; designated areas, use				
			25. Person in charge present and performs duties							40. Thermometers provided and accurate				
			26. Personal cleanliness and hair restraints							41. Wiping cloths: properly used and stored				
GENERAL FOOD SAFETY REQUIREMENTS										PHYSICAL FACILITIES				
			27. Approved thawing methods used; frozen food maintained frozen.							42. Plumbing: Plumbing in good repair, proper backflow devices				
			28. Food separated and protected							43. Garbage and refuse properly disposed; facilities maintained				
			29. Fruits and vegetables washed as required.							44. Toilet facilities: properly constructed, supplied, cleaned				
			30. Toxic substances properly identified, stored, used							45. Premises; personal/cleaning items; vermin-proofing				
FOOD STORAGE/ DISPLAY/ SERVICE										PERMANENT FOOD FACILITIES				
			31. Food properly stored; food storage containers identified							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			32. Consumer self-service facilities properly constructed and maintained							47. No unapproved private homes/ living or sleeping quarters				
			33. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				
EQUIPMENT/ UTENSILS/ LINENS										48. Signs posted; last inspection report available				
			34. Nonfood contact surfaces clean and in good repair			X				49. Plan review required for new or remodel construction				
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Permits Available				
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Impoundment of unsanitary equipment or food				
			37. Equipment, utensils and linens: Properly stored and used							52. Permit Suspension				
			38. Vending machines							53. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS: *Amazing work on collection tray prior inspection Bar combusting are getting a little warm 440F needs to be below 410 F floor is damaged by the deep fryer needs to be repaired to make a smooth and easily cleanable surface so that nothing grows there. Keep up the good work*

fees will be charged for all subsequent violations unless an acceptable corrective time is submitted and approved by this division. For reasons beyond your control, you may be required to pay for violations by the next inspection or to the inspection day.

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

R.E.H.S. *MAN*
RECEIVED BY: *Lee Strite*