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

	FOOD PROGRAM OFFICIAL INSPECTION REPORT														
DBANAME TC Brown Cempan							DATE 6/19/7024								
ADDRESS							RECHECK DATE								
OWNER/OPERATOR							SITE#								
MAILING ADDRESS							CORRECT MAJOR VIOLATIONS BY:								
							CORRECT MINOR VIOLATIONS BY:								
FOOD CERT MAGAN HOUSEN EXP 03/05/0															
							OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation								
DM	0 %	NA	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	EN	WO	N/A	PROTECTION FROM CONTAMINATION COS MAJ	CUT				
X			Demonstration of knowledge; food safe certification 9/18/2014					X		12. Proper procedures followed for returned and re-service of food					
	<del></del> .		EMPLOYEE HEALTH & HYGIENIC PRACT 2. Communicable disease; reporting, restrictions		<u> </u>	· · · ·	X		l	13. Food contact surfaces: clean and sanitized	L				
		7	exclusions		<u> </u>		X			FOOD FROM APPROVED SOURCES					
X			3. No discharge from eyes, nose, and mouth		<del> </del>		+3	•		14. Food obtained from approved source 15. Shelf stock with completed tags, in good					
X			4. Proper eating, tasting, drinking or tobacco use				LX			condition, properly stored/displayed					
X			<ol><li>Hands clean and properly washed; gloves use properly</li></ol>	<b>i</b>	1				$\times$	16. Compliance with Gulf Oyster Regulations					
X	6. Adequate handwashing facilities supplied & 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	T					X	18. Consumer advisory provided for raw or					
$\langle \cdot \rangle$	-		8. Time as a public health control: Proper						$\langle \cdot \rangle$	undercooked foods  20. Licensed health care facilities/ public &	<u> </u>				
			procedures & records			ļ			$\Delta$	private schools; prohibited foods not offered	1				
$\nabla$	X		9. Proper cooling methods			-				WATER & WASTE WATER					
11 10.Proper cooking time & temperatures							21. Hot and cold water available Temp								
11.Proper reheating procedures for hot holding						<u> </u>	LIQUID WASTE DISPOSAL								
7.2.03.32. 757. 73.4332,34							X	•		22. Sewage and wastewater properly disposed	<u> </u>				
152, 9 143.6 830 37, 9 24.8, 33. 38.4 C5						10				VERMIN					
344 (61							X			23. No rodents, insects, birds, or animals					
Charity Mil for Dw Chat For SINK						OUT	20	A	An	esting and tightless dealereded areas, use	OUT				
SUPERVISION /PERSONAL CLEANLINESS  25. Person in charge present and performs duties						r	39 Adequate ventilation and lighting; designated areas, use 40. Thermometers provided and accurate								
25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints							40			nmvided and accurate	41. Wiping cloths: properly used and stored				
	GENERAL FOOD SAFETY REQUIREMENTS							Thermo	meters	·	<b> </b>				
27. Approved thawing methods used; frozen food maintained frozen.						<u></u>	41. \	Thermo Miping of SICAL	meters loths: p FACILI	roperly used and stored TIES					
28. Food separated and protected							41. \ PHY 42. F	Thermo Viping o SICAL Plumbin	meters doths: p FACILI g: Plum	roperly used and stored TIES bing in good repair, proper backflow devices					
	Food s	nal clear ved thav separate	alliness and hair restraints  GENERAL FOOD SAFETY REQUIREM  ring methods used; frozen food maintained froz  d and protected				41. \PHY 42. F 43. 0	Thermo Viping of SICAL Plumbin Garbage	meters loths: p FACILI g: Plum and re	roperly used and stored  TIES  bing in good repair, proper backflow devices fuse properly disposed; facilities maintained					
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