TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD P	ROGRAM	OFF	ICIAL	INS	PECT	TON	REPORT	
DBANAME YEllow Jacket Estay				DATE 6/13/10CU				
ADDRESS				RECHECK DATE				
OWNER/OPERATOR				SITE#				
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:				
FOOD CERT Rebecch white EXPG/17/2000				CORRECT MINOR VIOLATIONS BY:				
८५७१८५ - ० लम	6///	10	000	L				
In = In Compliance N/O = Not Observed	N/A = Not A	pplicable	OUT	= Out o	of Comp	liance	COS = Corrected On-Site MAJ = Major Violation	
DI N/A DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	NO	N/A	PROTECTION FROM CONTAMINATION COS MA	J OUT
Demonstration of knowledge; food satisfication 9/18/2014 FAMILIANT OVER USA THE AMERICAN PRACTICAL OF THE AMERICAN P				\ <u></u>	X		12. Proper procedures followed for returned and re-service of food	
EMPLOYEE HEALTH & HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions &				13. Food contact surfaces: clean and santitized FOOD FROM APPROVED SOURCES				
exclusions								
3. No discharge from eyes, nose, and mouth	_			$\langle \rangle$			14. Food obtained from approved source 15. Shelf stock with completed tags, in good	
4. Proper eating, tasting, drinking or tobacco us	11			Δ			condition, properly stored/displayed	
5. Hands clean and properly washed; gloves us properly	ed					X	16. Compliance with Gulf Oyster Regulations	
6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES				
TIME AND TEMPERATURE RELATIONSHIPS						X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan	
7. Proper hot and cold holding temperatures						X	18. Consumer advisory provided for raw or	
8. Time as a public health control: Proper						-	undercooked foods 20. Licensed health care facilities/ public &	+
procedures & records							private schools; prohibited foods not offered	
9. Proper cooling methods				<u></u>		· · · · · ·	WATER & WASTE WATER	
11 10.Proper cooking time & temperatures				X		L	21. Hot and cold water available Temp	
11.Proper reheating procedures for hot holding							LIQUID WASTE DISPOSAL	
40.6,396,38.2,351,3	27,39.	<u>P1.</u>	1.20	X			22. Sewage and wastewater properly disposed	
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1.9,38.8, 50.2			•				VERMIN	
Chlorine D.W.				X	41.7		VERMIN 23. No rodents, insects, birds, or animals	
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