

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

<b>DBA/NAME</b> KOA	<b>DATE</b> 4-12-2024
<b>ADDRESS</b>	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b>
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>FOOD CERT</b> on file	<b>EXP</b>
	<b>CORRECT MINOR VIOLATIONS BY:</b>

In = In Compliance    N/O = Not Observed    N/A = Not Applicable    OUT = Out of Compliance    COS = Corrected On-Site    MAJ = Major Violation

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	
<input checked="" type="checkbox"/>			1. Demonstration of knowledge; food safety certification 9/18/2014						<input checked="" type="checkbox"/>	12. Proper procedures followed for returned and re-service of food				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>							
		<input checked="" type="checkbox"/>	2. Communicable disease; reporting, restrictions & exclusions				<input checked="" type="checkbox"/>			14. Food obtained from approved source				
<input checked="" type="checkbox"/>			3. No discharge from eyes, nose, and mouth						<input checked="" type="checkbox"/>	15. Shelf stock with completed tags, in good condition, properly stored/displayed				
		<input checked="" type="checkbox"/>	4. Proper eating, tasting, drinking or tobacco use						<input checked="" type="checkbox"/>	16. Compliance with Gulf Oyster Regulations				
	<input checked="" type="checkbox"/>		5. Hands clean and properly washed; gloves used properly							<b>SPECIAL PROCEDURES</b>				
<input checked="" type="checkbox"/>			6. Adequate handwashing facilities supplied & accessible						<input checked="" type="checkbox"/>	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									<input checked="" type="checkbox"/>	18. Consumer advisory provided for raw or undercooked foods				
<input checked="" type="checkbox"/>			7. Proper hot and cold holding temperatures						<input checked="" type="checkbox"/>	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		<input checked="" type="checkbox"/>	8. Time as a public health control: Proper procedures & records						<input checked="" type="checkbox"/>	<b>WATER &amp; WASTE WATER</b>				
		<input checked="" type="checkbox"/>	9. Proper cooling methods						<input checked="" type="checkbox"/>	21. Hot and cold water available Temp				
		<input checked="" type="checkbox"/>	10. Proper cooking time & temperatures				<input checked="" type="checkbox"/>			<b>LIQUID WASTE DISPOSAL</b>				
		<input checked="" type="checkbox"/>	11. Proper reheating procedures for hot holding				<input checked="" type="checkbox"/>			22. Sewage and wastewater properly disposed				
<b>37.4, 35.6, 36.5, 14.3, 30.1</b>											<b>VERMIN</b>			
							<input checked="" type="checkbox"/>			23. No rodents, insects, birds, or animals				
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>OUT</b>							
			25. Person in charge present and performs duties							39. Adequate ventilation and lighting; designated areas, use				
			26. Personal cleanliness and hair restraints							40. Thermometers provided and accurate				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>							
			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				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>							
			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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										48. Signs posted; last inspection report available				
			34. Nonfood contact surfaces clean and in good repair.							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:** Very good work on temperatures and cleanliness. Send me the new food certifications when you have time!

Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.  
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**TRINITY COUNTY  
ENVIRONMENTAL HEALTH  
61 AIRPORT RD  
P.O. BOX 476  
WEAVERVILLE, CA 96093  
(530) 623-1459**

R.E.H.S.

RECEIVED BY: