## TRINITY COUNTY **DIVISION OF ENVIRONMENTAL HEALTH**

FOOD PROGRAM OFFICIAL INSPECTION REPORT											
ADDRESS (TATY Elementry Stha					DATE 4-12-2021						
ADDRESS				RE	RECHECK DATE						
OWNER/OPERATOR				SITE#							
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:							
FOOD CERT ( CSG - Up /4-154/p   EXP 4-23-2026				CORRECT MINOR VIOLATIONS BY:							
In = In Compliance N/O = Not Observed	N/A = Not	Applicable	OUT	= Out o	of Comp	liance	COS = Corrected On-Site MAJ = Major	Violation			
N N/O N/A DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT	
Demonstration of knowledge; food st     Demonstration of knowledge; food st     Demonstration 0/19/2014	ifety	20.00			X		12. Proper procedures followed for returned				
certification 9/18/2014  EMPLOYEE HEALTH & HYGIENIC PRACTICES			1	X	/(		and re-service of food  13. Food contact surfaces: clean and sanitized				
2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source				
4. Proper eating, tasting, drinking or tobacco u	se			$I\!\!\:X\!\!\:$			15. Shelf stock with completed tags, in good condition, properly stored/displayed				
5. Hands clean and properly washed; gloves u	sed	<u> </u>			-	V	16. Compliance with Gulf Oyster Regulations				
properly 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 undercooked foods				
8. Time as a public health control: Proper	<del></del>			abla			20. Licensed health care facilities/ public &				
procedures & records  9. Proper cooling methods				private schools; prohibited foods not offered  WATER & WASTE WATER						L	
11 10.Proper cooking time & temperatures				X			21. Hot and cold water available Temp				
11.Proper reheating procedures for hot holding	,			/			LIQUID WASTE DISPOSAL				
343 112, 164 1 196.6	<del>"</del> ————	L	l				22. Sewage and wastewater properly disposed				
34,3 11,2 104.11 146.6											
				/			VERMIN				
Plante				X			VERMIN  23. No ordents insects birds or animals	<u> </u>	· · · · · ·		
Black son			OUT	X	·		VERMIN  23. No rodents, insects, birds, or animals			OUT	
SUPERVISION (PERSONAL CLEAN)	INESS		OUT				23. No rodents, insects, birds, or animals ation and lighting; designated areas, use			OUT	
SUPERVISION /PERSONAL CLEANS 25. Person in charge present and performs duties	LINESS		OUT	40.	Thermo	meters	23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate			OUT	
SUPERVISION /PERSONAL CLEANI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints			OUT	40. 41. \	Thermo Viping o	meters   loths: p	23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored			ОИТ	
SUPERVISION /PERSONAL CLEANS 25. Person in charge present and performs duties	MENTS		OUT	40. 41. \ PHY	Thermo Viping o SICAL	meters   loths: pr FACILI	23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperly used and stored			OUT	
SUPERVISION PERSONAL CLEANS 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained from the separated and protected	MENTS		OUT	40. 41. V PHY 42. F 43. 0	Thermo Viping o SICAL Plumbin Garbage	meters   loths: pr FACILIT g: Plumi and ref	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperty used and stored FIES bing in good repair, proper backflow devices fuse property disposed; facilities maintained			OUT	
SUPERVISION PERSONAL CLEANS 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained from the separated and protected 28. Food separated and protected 29. Fruits and vegetables washed as required.	MENTS		CUT	40. 41. V PHY 42. F 43. 0	Thermo Viping o SICAL Plumblo Sarbage Follet fa	meters   loths: pr FACILIT g: Phumi and ref cilities: p	23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperty used and stored TIES bing in good repair, proper backflow devices fuse property disposed; facilities maintained property constructed, supplied, cleaned			OUT	
SUPERVISION /PERSONAL CLEANI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained from the separated and protected 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used	MENTS ozen.		OUT	40. 41. V PHY 42. F 43. 0	Thermo Viping o SICAL Plumblo Sarbage Follet fa	meters   loths: pr FACILIT g: Phumi and ref cilities: p	23. No rodents, insects, birds, or animals attion and lighting; designated areas, use provided and accurate roperty used and stored FIES bing in good repair, proper backflow devices fuse property disposed; facilities maintained			OUT	
SUPERVISION /PERSONAL CLEANS 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained for 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER 31. Food properly stored; food storage containers identified	MENTS DZEN.		OUT	40. 41. V PHY 42. F 43. C 44. 1 45. I	Thermo Viping o SiCAL Plumbin Garbage Toilet far Premise	meters   loths: pi FACILIT g: Plumi and ref cilities: p s; perso	23. No rodents, insects, birds, or animals ation and lighting; designated areas, use provided and accurate roperty used and stored FIES bing in good repair, proper backflow devices fuse property disposed; facilities maintained property constructed, supplied, cleaned mal/cleaning items; vermin-proofing  PERMANENT FOOD FACILITIES cellings: property built, maintained in good repa	ir, and cle	an	OUT	
SUPERVISION /PERSONAL CLEANS 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained for 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and methods.	MENTS DZEN.		OUT	40. 41. V PHY 42. F 43. C 44. 1 45. I	Thermo Viping o SiCAL Plumbin Garbage Toilet far Premise	meters loths: prescription in the control of the co	23. No rodents, insects, birds, or animals ation 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 properly built, maintained in good repair private homes/ fiving or sleeping quarters		an	OUT	
SUPERVISION /PERSONAL CLEANS 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained for 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and m 33. Food properly labeled & honestly presented	MENTS DZEN.  //CE saintained		CUT	40. 41. V PHY 42. F 43. C 44. 1 45. I 46. F 47. I	Thermo Viping of SiCAL Plumbing Garbage Toilet far Premise Floor, was To unap	meters   loths: pr FACILIT g: Plumi and re- cilities: p s; perso alls and proved	23. No rodents, insects, birds, or animals ation 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 croperly constructed, supplied, cleaned constructed, supplied, cleaned constructed properly con		an	OUT	
SUPERVISION /PERSONAL CLEANS 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained for 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and methods.	MENTS DZEN.  //CE saintained		CUT	40. 41. \ PHY 42. F 43. 0 44. 1 45. F 46. F 47. N	Thermo Viping of SiCAL Plumbing Garbage Foilet far Premise Floor, was Vo unap	meters   loths: pp FACILIT g: Plumi a and red cilities: p s; person alls and proved	23. No rodents, insects, birds, or animals ation 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 properly built, maintained in good repair private homes/ fiving or sleeping quarters		an	OUT	
SUPERVISION /PERSONAL CLEANI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained from the second separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SER 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained. 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINES 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly use	MENTS DIZEN.  VICE  Rintained  IS  ed, test strips a		OUT	40. 41. V PHY 42. F 43. G 44. T 45. F 48. S 49. F 50. F	Thermo Viping of SiCAL Pumbin Garbage Toilet far Premise Floor, was No unap Plan rev Permits	meters   loths: pr FACILIT g: Plumi and recitities: pr s; perso alls and proved sted; la lew requ Available	23. No rodents, insects, birds, or animals ation 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; 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 e		an	OUT	
SUPERVISION /PERSONAL CLEANI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained from the second separated and protected 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained for the second self-service facilities properly constructed and maintained for the second self-service facilities are properly utensits. Intelligence of the second self-service facilities. Adequate, maintained, properly used. Equipment/ Utensits Approved; installed properly, clean; go	MENTS DIZEN.  VICE  Rintained  IS  ed, test strips a		CUT	40. 41. V PHY 42. F 43. C 44. T 45. I 48. S 49. F 50. F	Thermo Viping of SiCAL Plumbing Garbage Toilet far Premise Floor, was No unap Signs po Plan rev Permits mpound	meters protection in the control of	23. No rodents, insects, birds, or animals ation 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; 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 uned for new or remodel construction e		an	OUT	
SUPERVISION /PERSONAL CLEANI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained fr 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and m 33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINE 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly us 36. Equipment/ Utensils Approved; installed properly, clean; go 37. Equipment, utensils and linens: Properly stored and used	MENTS DIZEN.  VICE  Rintained  IS  ed, test strips a		CUT	40. 41. V PHY 42. F 43. C 44. T 45. F 47. N 48. S 49. F 50. F 51. L	Thermo Viping of SiCAL Plumbing Garbage Toilet far Premise Floor, was No unap Signs po Plan rev Permits mpound	meters   loths: pr FACILIT g: Plumi and recitities: pr s; perso alls and proved sted; la lew requ Available	23. No rodents, insects, birds, or animals ation 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; 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 uned for new or remodel construction e		an	OUT	
SUPERVISION /PERSONAL CLEANI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained from the second separated and protected 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained for the second self-service facilities properly constructed and maintained for the second self-service facilities are properly utensits. Intelligence of the second self-service facilities. Adequate, maintained, properly used. Equipment/ Utensits Approved; installed properly, clean; go	MENTS DIZEN.  VICE  Rintained  IS  ed, test strips a	acity		40. 41. V PHY 42. F 43. ( 44. T 45. F 47. F 50. F 51. L 52. F 53. (	Thermo Viping of SiCAL Plumbling Garbage Toilet far Floor, was Toolor, was Too unap Signs po Plan rev Permits Thermounce Permit S Other	meters meters ioths: prescription and recitives: personalis and proved steel; later requirements of the proved for the proved	23. No rodents, insects, birds, or animals ation 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; 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 uned for new or remodel construction e		an an	TUO	
SUPERVISION /PERSONAL CLEANI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained from the separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SERV 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINES 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly us 36. Equipment/ Utensils Approved; installed properly, clean; go 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines	MENTS  DZEN.  ACE  aintained  IS  ed, test strips a  od repair, capa	acity	5,6	40. 41. V PHY 42. F 43. ( 44. T 45. F 47. F 48. S 49. F 50. F 51. L 52. F	Thermo Viping of SiCAL Plumbing Garbage Toilet far Tollet far Toll	meters meters lioths: prescription and restricted and restricted and restricted and restricted and proved also and proved lew requested law requested and liment of suspension.	23. No rodents, insects, birds, or animals ation 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; 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 uned for new or remodel construction e		an an pek	OUT	
SUPERVISION /PERSONAL CLEANI 25. Person in charge present and performs duties 26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE 27. Approved thawing methods used; frozen food maintained from the separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and recommendation of the service facilities properly constructed.	MENTS DIZEN.  FICE  Baintained  IS  Bed, test strips a Bod repair, capa	acity	S A	40. 41. V PHYY 42. F 43. C 44. T 45. I 48. E 47. I 50. F 51. L 52. F 53. C	Thermo Viping of SiCAL Plumbing Garbage Toilet far Tollet far Toll	meters lioths: prescription and reference in the control of the co	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 anal/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 uined for new or remodel construction en unsanitary equipment or food ton		an an expek	OUT	
SUPERVISION /PERSONAL CLEANS  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE  27. Approved thawing methods used; frozen food maintained for  28. Food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and m  33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINES  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly us  36. Equipment/ Utensils Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS:	MENTS DIZEN.  FICE  Baintained  IS  Bed, test strips a Bod repair, capa	F LA	S A	40. 41. V PHYY 42. F 43. C 44. T 45. I 48. E 47. I 50. F 51. L 52. F 53. C	Thermo Viping of SiCAL Plumbing Sarbage Toilet far Premise Floor, was to unap Plan rev Permits Thermose Permits Thermose	meters lioths: prescription and reference in the control of the co	ation and lighting; designated areas, use provided and accurate roperly used and stored RIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned anal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repairivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available under for new or remodel construction to the function of the supplied of the sup		an a	OUT	
SUPERVISION /PERSONAL CLEAN  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE  27. Approved thawing methods used; frozen food maintained from the separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and maintained properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINE  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly used.  36. Equipment/ Utensils Approved; installed properly, clean; good self-self-self-self-self-self-self-self-	MENTS DZEN.  VICE  Baintained  IS  Bod, test strips a Bod repair, capa  Control  Con	J WA	s a ach	40. 41. V PHY 42. F 43. ( 44. T 45. I 48. S 50. F 51. I 52. F 53. ( 64. T 65. I	Thermo Viping of SiCAL Plumbing Garbage Toilet far Floor, was Toolor, was Too unap Plan rev Permits Thermound Permit S Other	meters lioths: prescription and reference in the control of the co	ation and lighting; designated areas, use provided and accurate roperly used and stored RIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned anal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repairivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available under for new or remodel construction to the function of the supplied of the sup		an est brek	OUT	
SUPERVISION /PERSONAL CLEAN  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE  27. Approved thawing methods used; frozen food maintained for  28. Food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and maintained	MENTS DZEN.  VICE  Baintained  IS  Bod, test strips a Bod repair, cap	FINIT	Y COL	40. 41. V PHY 42. F 43. ( 44. T 45. I 48. S 49. F 50. F 51. L 52. F 53. ( 64. T 7 h	Thermo Viping of SiCAL Plumbin Garbage Toilet far Floor, was to unap Signs po Plan rev Permits Impound Permit S Other  Z	meters meters loths: prescription and resilities: prescription and resilities and proved all steels and proved less and pr	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, supplied, cleaned properly constructed, supplied, cleaned properly constructed, supplied, cleaned properly built, maintained in good repair private homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCE st inspection report available at insection report available of unsanitary equipment or food for the state of th		an an	OUT	
SUPERVISION /PERSONAL CLEAN  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE  27. Approved thawing methods used; frozen food maintained for  28. Food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and maintained for the service facilities properly constructed and maintained food repeated.  84. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly used.  36. Equipment/ Utensits Approved; installed properly, clean; good for a superior for the service for the service for all subsequent reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time	MENTS DZEN.  VICE  aintained  IS  ed, test strips a od repair, cap	RINITONME	Y COLENTA	40. 41. V PHY 42. F 43. ( 44. 1 45. I 48. S 49. F 50. F 51. I 52. F 53. ( MAC	Thermo Viping of SiCAL Plumbin Garbage Toilet far Toile	meters meters loths: prescription and resilities: prescription and resilities and proved all steels and proved less and pr	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, supplied, cleaned properly constructed, supplied, cleaned properly constructed, supplied, cleaned properly built, maintained in good repair private homes/ living or sleeping quarters signs, MISC. REQUIREMENTS & ENFORCE st inspection report available at insection report available of unsanitary equipment or food for the state of th		an an	OUT	
SUPERVISION /PERSONAL CLEAN  25. Person in charge present and performs duties  26. Personal cleanliness and hair restraints  GENERAL FOOD SAFETY REQUIRE  27. Approved thawing methods used; frozen food maintained for  28. Food separated and protected  29. Fruits and vegetables washed as required.  30. Toxic substances properly identified, stored, used  FOOD STORAGE/ DISPLAY/ SER  31. Food properly stored; food storage containers identified  32. Consumer self-service facilities properly constructed and maintained properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINE  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly used.  36. Equipment/ Utensils Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS:  Consumer self-service self-service in the schedule has been submitted and approved by this schedule has been submitted and ap	MENTS DZEN.  VICE  aintained  IS  ed, test strips a od repair, cap	RINITONME 61 AIR P.O. I	Y COL ENTA POR BOX	40. 41. V PHY 42. F 43. C 44. T 45. I 48. S 49. F 50. F 51. I 52. F 53. C C C C C C C C C C C C C C	Thermo Viping of SiCAL Sarbage Collet far Premise Floor, was to unap Signs po Permits	meters meters loths: present and reference a	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 smal/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 to the supplied of the		an est beck	OUT	