

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

DBA/NAME <i>Watering Hole</i>	DATE <i>4-11-2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Yolanda Herrera</i> EXP <i>3-13-2029</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

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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							<input checked="" type="checkbox"/>			13. Food contact surfaces: clean and sanitized			
		<input checked="" type="checkbox"/>	2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
<input checked="" type="checkbox"/>			3. No discharge from eyes, nose, and mouth				<input checked="" type="checkbox"/>			14. Food obtained from approved source			
	<input checked="" type="checkbox"/>		4. Proper eating, tasting, drinking or tobacco use						<input checked="" type="checkbox"/>	15. Shelf stock with completed tags, in good condition, properly stored/displayed			
		<input checked="" type="checkbox"/>	5. Hands clean and properly washed; gloves used properly						<input checked="" type="checkbox"/>	16. Compliance with Gulf Oyster Regulations			
<input checked="" type="checkbox"/>			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									<input checked="" type="checkbox"/>	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<input checked="" type="checkbox"/>			7. Proper hot and cold holding temperatures						<input checked="" type="checkbox"/>	18. Consumer advisory provided for raw or undercooked foods			
	<input checked="" type="checkbox"/>		8. Time as a public health control: Proper procedures & records						<input checked="" type="checkbox"/>	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		<input checked="" type="checkbox"/>	9. Proper cooling methods				WATER & WASTE WATER						
		<input checked="" type="checkbox"/>	10. Proper cooking time & temperatures				<input checked="" type="checkbox"/>			21. Hot and cold water available Temp			
		<input checked="" type="checkbox"/>	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
			<i>40.7, 40.1, 39.4, 31.2, 40.2, 40.6, 4.5, 10.3, 39.7</i>				<input checked="" type="checkbox"/>			22. Sewage and wastewater properly disposed			
			<i>Quat Sani</i>				VERMIN						
							<input checked="" type="checkbox"/>			23. No rodents, insects, birds, or animals			
OUT							OUT						
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			25. Person in charge present and performs duties				PERMANENT FOOD FACILITIES						
			26. Personal cleanliness and hair restraints				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
GENERAL FOOD SAFETY REQUIREMENTS							REINSPECTION						
			27. Approved thawing methods used; frozen food maintained frozen.				REINSPECTION						
			28. Food separated and protected				REINSPECTION						
			29. Fruits and vegetables washed as required.				REINSPECTION						
			30. Toxic substances properly identified, stored, used				REINSPECTION						
FOOD STORAGE/ DISPLAY/ SERVICE							REINSPECTION						
			31. Food properly stored; food storage containers identified				REINSPECTION						
			32. Consumer self-service facilities properly constructed and maintained				REINSPECTION						
			33. Food properly labeled & honestly presented				REINSPECTION						
EQUIPMENT/ UTENSILS/ LINENS							REINSPECTION						
			34. Nonfood contact surfaces clean and in good repair.				REINSPECTION						
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available				REINSPECTION						
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				REINSPECTION						
			37. Equipment, utensils and linens: Properly stored and used				REINSPECTION						
			38. Vending machines				REINSPECTION						

OBSERVATIONS AND CORRECTIVE ACTIONS: *Great work on the collections from prior inspection! Thermometer in meat display left side is broken. Thermometers need to be in every cold hold. Wiping cloths in meat processing area need to be put in sanitizer solution when not in use to prevent microbial growth.*

Reinspection fees will be charged for all subsequent reinspection 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 indicated violations by the next scheduled time, call this office prior 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. N/A

RECEIVED BY:
[Signature]

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