TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD PROGR	RAM OFF	ICIAL	INSP	ECT	TON	REPORT			
DBANAME Watering Kele			DATE (1-11- Ze711						
ADDRESS			RECHECK DATE						
OWNER/OPERATOR			SITE#						
MAILING ADDRESS			CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT YOUNG HEREIGN EXP 3-13-202									
15/10/04 MARIUM 1	-130 2	.007							
in = in Compliance N/O = Not Observed N/A =	Not Applicable	e OUT	= Out of	Comp	liance	COS = Corrected On-Site MAJ = Major	Violation		
DEMONSTRATION OF KNOWLEDGE CO	OS MAJ	ОЛТ	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT
1. Demonstration of knowledge; food safety certification 9/18/2014					$\overline{\mathbf{V}}$	12. Proper procedures followed for returned			-
EMPLOYEE HEALTH & HYGIENIC PRACTICES		L	\mathbf{x}	-	<u> </u>	and re-service of food 13. Food contact surfaces: clean and sanitized			
2. Communicable disease; reporting, restrictions &						FOOD FROM APPROVED SOURCES	1.		
x exclusions 3. No discharge from eyes, nose, and mouth	_	-	XI			14. Food obtained from approved source			\Box
4. Proper eating, tasting, drinking or tobacco use					∇	15. Shelf stock with completed tags, in good			
5. Hands clean and properly washed; gloves used			\vdash		$\langle \cdot \rangle$	condition, properly stored/displayed			
property					X	16. Compliance with Guif 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					\mathbf{X}	18. Consumer advisory provided for raw or undercooked foods			
8. Time as a public health control: Proper					\Rightarrow	20. Licensed health care facilities/ public &			
procedures & records						private schools; prohibited foods not offered WATER & WASTE WATER			
9. Proper cooling methods		 				21. Hot and cold water available Temp			
11 10.Proper cooking time & temperatures		ļ	Δ I						
11.Proper reheating procedures for hot holding	4	سط	\d			LIQUED WASTE DISPOSAL			· · · · ·
40.7.40.1.59.4.31,2.90.2,4	J,6, 7	رکن	X			22. Sewage and wastewater properly disposed			\sqsubseteq
			100			VERMIN			
10.5, 39.7		10.00	\	<u> </u>	· ·				
Quat San			XI			23. No rodents, insects, birds, or animals			OUT
		OUT	XI	dequa	te venti				ОИТ
SUPERVISION /PERSONAL CLEANLINESS		CUT				ation and lighting; designated areas, use			OUT
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