

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

DBA/NAME <i>Hariden Bakery / Deli</i>	DATE <i>5/17/2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Sarah Glendon</i> EXP <i>5/10/2028</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
X			1. Demonstration of knowledge; food safety certification 9/18/2014					X		12. Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
		X	2. Communicable disease; reporting, restrictions & exclusions				X			14. Food obtained from approved source			
X			3. No discharge from eyes, nose, and mouth				X			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
	X		4. Proper eating, tasting, drinking or tobacco use				X			16. Compliance with Gulf Oyster Regulations			
X			5. Hands clean and properly washed; gloves used properly					X					
X			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures					X		18. Consumer advisory provided for raw or undercooked foods			
X			8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	9. Proper cooking methods				WATER & WASTE WATER						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available Temp			
	X		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
							X			22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
			25. Person in charge present and performs duties				X			23. No rodents, insects, birds, or animals			
			26. Personal cleanliness and hair restraints										
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			27. Approved thawing methods used; frozen food maintained frozen.							39. Adequate ventilation and lighting; designated areas, use			
			28. Food separated and protected							40. Thermometers provided and accurate			
			29. Fruits and vegetables washed as required.							41. Wiping cloths: properly used and stored			
			30. Toxic substances properly identified, stored, used				PERMANENT FOOD FACILITIES						
FOOD STORAGE/ DISPLAY/ SERVICE										42. Plumbing: Plumbing in good repair, proper backflow devices			
			31. Food properly stored; food storage containers identified							43. Garbage and refuse properly disposed; facilities maintained			
			32. Consumer self-service facilities properly constructed and maintained							44. Toilet facilities: properly constructed, supplied, cleaned			
			33. Food properly labeled & honestly presented				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS										48. Signs posted; last inspection report available			
			34. Nonfood contact surfaces clean and in good repair.			X				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: *Floor Sink under produce sink needs a deep clean as well as beneath sink with a hose. Keep an eye on the open cold hold to ensure temps stay below 41 F.*

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. *N/A*
RECEIVED BY: *[Signature]*
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