

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

<b>DBA/NAME</b> <u>Lewis Mini Mart</u>	<b>DATE</b> <u>4-17-2024</u>
<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> <u>Leslie Miyamoto</u>   <b>EXP</b> <u>On file</u>	<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
X			1. Demonstration of knowledge; food safety certification 9/18/2014						X	12. Proper procedures followed for returned and re-service of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
		X	2. Communicable disease; reporting, restrictions & exclusions						X	14. Food obtained from approved source			
		X	3. No discharge from eyes, nose, and mouth				X		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							<b>SPECIAL PROCEDURES</b>			
		X	6. Adequate handwashing facilities supplied & accessible					X	X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Consumer advisory provided for raw or undercooked foods			
X			7. Proper hot and cold holding temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	8. Time as a public health control: Proper procedures & records						X	<b>WATER &amp; WASTE WATER</b>			
		X	9. Proper cooling methods						X	21. Hot and cold water available Temp			
		X	10. Proper cooking time & temperatures							<b>LIQUID WASTE DISPOSAL</b>			
		X	11. Proper reheating procedures for hot holding						X	22. Sewage and wastewater properly disposed			
<b>0.5, -0.6, -2.3, 37.7, 18.7, -6.4, 0.3, 30.5, 3.3, 46.1</b>									X	<b>VERMIN</b>			
						OUT	X			23. No rodents, insects, birds, or animals			OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</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>PERMANENT FOOD FACILITIES</b>						
			27. Approved thawing methods used; frozen food maintained frozen.							41. Wiping cloths: properly used and stored			
			28. Food separated and protected							42. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Fruits and vegetables washed as required.							43. Garbage and refuse properly disposed; facilities maintained			X
			30. Toxic substances properly identified, stored, used							44. Toilet facilities: properly constructed, supplied, cleaned			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			31. Food properly stored; food storage containers identified			X				48. Signs posted; last inspection report available			
			32. Consumer self-service facilities properly constructed and maintained			X				49. Plan review required for new or remodel construction			
			33. Food properly labeled & honestly presented							50. Permits Available			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>51. Impoundment of unsanitary equipment or food</b>						
			34. Nonfood contact surfaces clean and in good repair.							52. Permit Suspension			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							53. Other			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity										
			37. Equipment, utensils and linens: Properly stored and used			X							
			38. Vending machines										

**OBSERVATIONS AND CORRECTIVE ACTIONS:** Make sure to containerize ice scoop for ice machine to prevent contamination. Too many boxes in storage area they need to be cleaned before vermin are attracted to it. Undercooked Meats NEED to be stored beneath all other foods to prevent contamination via leakage. Self-Serve

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.  
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**TRINITY COUNTY  
ENVIRONMENTAL HEALTH  
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P.O. BOX 476  
WEAVERVILLE, CA 96093  
(530) 623-1459**

**R.E.H.S.** [Signature]

**RECEIVED BY:**  
Wendy Cobb

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area needs a deep clean. keep a copy of FSMC on site