TRINITY COUNTY
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Nuci Pom	**DATE** 3/4/22
ADDRESS	**RECHECK DATE**
OWNER/OPERATOR	**SITE #**
MAILING ADDRESS	**CORRECT MAJOR VIOLATIONS BY:**
FOOD CERT Ø **EXP**	**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
		✓	1. Demonstration of knowledge; food safety certification 9/18/2014			
			EMPLOYEE HEALTH & HYGIENIC PRACTICES			
	✓	✓	2. Communicable disease; reporting, restrictions & exclusions			
✓			3. No discharge from eyes, nose, and mouth			
✓			4. Proper eating, tasting, drinking or tobacco use			
✓			5. Hands clean and properly washed; gloves used properly			
✓			6. Adequate handwashing facilities supplied & accessible			
			TIME AND TEMPERATURE RELATIONSHIPS			
		✓	7. Proper hot and cold holding temperatures			
		✓	8. Time as a public health control: Proper procedures & records			
		✓	9. Proper cooling methods			
		✓	10. Proper cooking time & temperatures			
		✓	11. Proper reheating procedures for hot holding			

38.3°, -3.8°

IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT
		✓	12. Proper procedures followed for returned and re-service of food			
✓			13. Food contact surfaces: clean and sanitized			
			FOOD FROM APPROVED SOURCES			
✓			14. Food obtained from approved source			
	✓		15. Shelf stocked with completed tags, in good condition, properly stored/displayed			
		✓	16. Compliance with Gulf Oyster Regulations			
			SPECIAL PROCEDURES			
		✓	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		✓	18. Consumer advisory provided for raw or undercooked foods			
		✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
			WATER & WASTE WATER			
✓			21. Hot and cold water available Temp			
			LIQUID WASTE DISPOSAL			
✓			22. Sewage and wastewater properly disposed			
			VERMIN			
✓			23. No rodents, insects, birds, or animals			

	OUT
SUPERVISION /PERSONAL CLEANLINESS	
25. Person in charge present and performs duties	
26. Personal cleanliness and hair restraints	
GENERAL FOOD SAFETY REQUIREMENTS	
27. Approved thawing methods used, frozen food maintained frozen.	
28. Food separated and protected	
29. Fruits and vegetables washed as required.	
30. Toxic substances properly identified, stored, used	
FOOD STORAGE/ DISPLAY/ SERVICE	
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/ LINENS	
34. Nonfood contact surfaces clean and in good repair.	
35. Warewashing facilities: Adequate, maintained, properly used, test strips available	
36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity	
37. Equipment, utensils and linens: Properly stored and used	
38. Vending machines	

	OUT
39.. Adequate ventilation and lighting; designated areas, use	
40. Thermometers provided and accurate	
41. Wiping cloths: properly used and stored	
PHYSICAL FACILITIES	
42. Plumbing: Plumbing in good repair, proper backflow devices	
43. Garbage and refuse properly disposed; facilities maintained	
44. Toilet facilities: properly constructed, supplied, cleaned	
45. Premises; personal/cleaning items; vermin-proofing	
PERMANENT FOOD FACILITIES	
46. Floor, walls and ceilings: properly built, maintained in good repair, and clean	
47. No unapproved private homes/ living or sleeping quarters	
SIGNS, MISC. REQUIREMENTS & ENFORCEMENT	
48. Signs posted; last inspection report available	
49. Plan review required for new or remodel construction	
50. Permits Available	
51. Impoundment of unsanitary equipment or food	
52. Permit Suspension	
53. Other	

OBSERVATIONS AND CORRECTIVE ACTIONS:

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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R.E.H.S. Robin Tarter

RECEIVED BY: Jennifer Brock