

TRINITY COUNTY
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME <i>Pinewood Cove Resort</i>	DATE <i>5/10/2014</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Sherril Davlin</i> EXP <i>3/18/2019</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						
									<input checked="" type="checkbox"/>	22. Sewage and wastewater properly disposed			
SUPERVISION /PERSONAL CLEANLINESS							<input checked="" type="checkbox"/>			23. No rodents, insects, birds, or animals			
GENERAL FOOD SAFETY REQUIREMENTS													OUT
			25. Person in charge present and performs duties				PERMANENT FOOD FACILITIES						
			26. Personal cleanliness and hair restraints							39. Adequate ventilation and lighting; designated areas, use			
FOOD STORAGE/ DISPLAY/ SERVICE										40. Thermometers provided and accurate			<input checked="" type="checkbox"/>
			27. Approved thawing methods used; frozen food maintained frozen.				PHYSICAL FACILITIES						
			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			
			30. Toxic substances properly identified, stored, used							44. Toilet facilities: properly constructed, supplied, cleaned			
							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: *Make sure to put thermometers in all cold holds. Keep up the good work, reach out if you have any questions.*

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.

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

R.E.H.S. *[Signature]*
RECEIVED BY: *[Signature]*