

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

DBA/NAME <i>THS Culinary Lab</i>	DATE <i>5/16/2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Need to keep ^{EXP} copy on site</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		
			1. Demonstration of knowledge; food safety certification 9/18/2014			X			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	SPECIAL PROCEDURES					
X			6. Adequate handwashing facilities supplied & accessible							17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
TIME AND TEMPERATURE RELATIONSHIPS									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			WATER & WASTE WATER					
		X	9. Proper cooling methods							21. Hot and cold water available Temp					
		X	10. Proper cooking time & temperatures				X			LIQUID WASTE DISPOSAL					
		X	11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed					
385,591,595,406									X	VERMIN					
							X			23. No rodents, insects, birds, or animals					
							OUT								OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES								
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								
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES								
27. Approved thawing methods used; frozen food maintained frozen.							42. Plumbing: Plumbing in good repair, proper backflow devices								
28. Food separated and protected							43. Garbage and refuse properly disposed; facilities maintained								
29. Fruits and vegetables washed as required.							44. Toilet facilities: properly constructed, supplied, cleaned								
30. Toxic substances properly identified, stored, used							45. Premises; personal/cleaning items; vermin-proofing								
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT								
31. Food properly stored; food storage containers identified							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean								
32. Consumer self-service facilities properly constructed and maintained							47. No unapproved private homes/ living or sleeping quarters								
33. Food properly labeled & honestly presented							48. Signs posted; last inspection report available								
EQUIPMENT/ UTENSILS/ LINENS							49. Plan review required for new or remodel construction								
34. Nonfood contact surfaces clean and in good repair.							50. Permits Available								
35. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Impoundment of unsanitary equipment or food								
36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							52. Permit Suspension								
37. Equipment, utensils and linens: Properly stored and used							53. Other								
38. Vending machines															

OBSERVATIONS AND CORRECTIVE ACTIONS: *Great work with temps + sanitation. If you're using Bleach for the 3-compartment sink, make sure to use chlorine test strips. Need to keep a copy of the Food Safety Manager's Certification on file on site. Good job!*

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 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
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(530) 623-1459**

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

RECEIVED BY: *[Signature]*

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