

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

DBA/NAME <u>Amei's Hmeng Kitchen</u>	DATE <u>12/6/2025</u>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <u>Chia Xiong</u> EXP <u>9/10/2026</u>	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				✓		✓	12. Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
✓			2. Communicable disease; reporting, restrictions & exclusions				✓			13. Food contact surfaces: clean and sanitized			
✓			3. No discharge from eyes, nose, and mouth				✓			14. Food obtained from approved source			
✓			4. Proper eating, tasting, drinking or tobacco use				✓			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
✓			5. Hands clean and properly washed; gloves used properly						✓	16. Compliance with Gulf Oyster Regulations			
✓			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS										✓			
✓			7. Proper hot and cold holding temperatures							17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
✓			8. Time as a public health control: Proper procedures & records							18. Consumer advisory provided for raw or undercooked foods			
✓			9. Proper cooling methods							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
✓			11 10. Proper cooking time & temperatures				WATER & WASTE WATER						
✓			11. Proper reheating procedures for hot holding				✓			21. Hot and cold water available Temp			
LIQUID WASTE DISPOSAL										VERMIN			
							✓			22. Sewage and wastewater properly disposed			
							✓			23. No rodents, insects, birds, or animals			
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			X
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							48. Signs posted; last inspection report available			
			32. Consumer self-service facilities properly constructed and maintained							49. Plan review required for new or remodel construction			
			33. Food properly labeled & honestly presented							50. Permits Available			
EQUIPMENT/ UTENSILS/ LINENS										51. Impoundment of unsanitary equipment or food			
			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 <u>Approved</u> ; installed properly, clean; good repair, capacity			X							
			37. Equipment, utensils and linens: Properly stored and used										
			38. Vending machines										

29.2, 143.8, 140.5, 166.9, 145.1, 383
154.1, 40.2
Bleach sink, Great work!

OBSERVATIONS AND CORRECTIVE ACTIONS: Make sure to get a thermometer in the sauce fridge behind counter. Great work with your time controlled items!
If you begin doing steamed eggs again, make sure to keep a temp check.
Amazing job, keep up the great work. I'll check with Rikki about

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.
□

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

R.E.H.S. M A
RECEIVED BY: Chia Xiong