

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

DBA/NAME <i>Bear's Breath Resort Restaurant</i>	DATE <i>07/27/2023</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Emily Perry</i> EXP <i>5/27/27</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				✓	✓		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 stocked 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							✓			17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
✓			7. Proper hot and cold holding temperatures				✓			18. Consumer advisory provided for raw or undercooked foods			
✓			8. Time as a public health control: Proper procedures & records				✓		✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
✓			9. Proper cooling methods				WATER & WASTE WATER						
✓			10. Proper cooking time & temperatures				✓			21. Hot and cold water available Temp			
✓			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
✓							✓			22. Sewage and wastewater properly disposed			
							VERMIN						
✓							✓			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			
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 Approved; installed properly, clean; good repair, capacity										
✓			37. Equipment, utensils and linens: Properly stored and used										
✓			38. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS: *Make sure the bar has test strips and follows the Wash → Rinse → Sanitize steps. hot hold is being discarded after 4 hours. Make sure*

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. <input type="checkbox"/>	TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476 WEAVERVILLE, CA 96093 (530) 623-1459	R.E.H.S. <i>[Signature]</i>
		RECEIVED BY: <i>[Signature]</i>
		Page 1 of

Amazing work, keep it up. 😊