TRINITY COUNTY ISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

DBA/NAME Belly's Mcaffain 6/45	DATE 9-6-2023			
ADDRESS	RECHECK DATE			
OWNER/OPERATOR	SITE#			
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:			
FOOD CERT JULY AN alss EXP July 30,2027	CORRECT MINOR VIOLATIONS BY:			

IN	N/ O	N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O ,	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	001
			Demonstration of knowledge; food safety certification 9/18/2014					/		Proper procedures followed for returned and re-service of food			
			EMPLOYEE HEALTH & HYGIENIC PRACTICE	S			V			13. Food contact surfaces: clean and sanitized			
		2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES							
1	1		No discharge from eyes, nose, and mouth				1	11		14. Food obtained from approved source			
1			4. Proper eating, tasting, drinking or tobacco use				Del	7		15. Shelf stock with completed tags, in good condition, properly stored/displayed			
1			Hands clean and properly washed; gloves used properly						V	16. Compliance with Gulf Oyster Regulations			
1			Adequate handwashing facilities supplied & accessible					SPECIAL PROCEDURES					
	TIME AND TEMPERATURE RELATIONSHIPS					17. Compliance with variance, specialized process, reduced oxygen packaging, &							
V	,		7. Proper hot and cold holding temperatures						V	18. Consumer advisory provided for raw or undercooked foods			
V		,	Time as a public health control: Proper procedures & records						V	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	//		9. Proper cooling methods				/ WATER & WASTE WATER						
1		/	10.Proper cooking time & temperatures				/			21. Hot and cold water available Temp			
	/		11.Proper reheating procedures for hot holding					,		LIQUID WASTE DISPOSAL			
							/	/		LIQUID WASTE DISTOSAL			
()	4.1	5, 6	40.4, 39.3 - 12, 13.4	75-3	.37.	#,				22. Sewage and wastewater properly disposed			
3	4.1	124	40.4, 39.3 - 12, 13.4, 7-12 Commissay Fride	75-3	,77.	4,		,					
3213	4.1 2.9		3-> Commissay Fridge	75.3	,77.	4,	1	,		22. Sewage and wastewater properly disposed			
323	4.1 2.9		7-> Commissay Fridge	,	,77.	OUT		,		22. Sewage and wastewater properly disposed VERMIN			OU
		45	3-> Commissaly Fridge	,	,77,		39 A	Adequa	te vent	22. Sewage and wastewater properly disposed VERMIN			OU
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and Food Handlers Centificates on Site. Manual to

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.

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Food Safety Cert Name:	Exp. Date:				
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