

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

DBA/NAME <i>Black Jack Burger</i>	DATE <i>03/24/2023</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Kristina L. ... EXP June 26, 2027</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						
			<i>160.7, 0.3, 38.8, 33.9, 32.0</i>				✓			22. Sewage and wastewater properly disposed			
							VERMIN						
							✓			23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							39.. Adequate ventilation and lighting; designated areas, use						
			25. Person in charge present and performs duties				40. Thermometers provided and accurate						
			26. Personal cleanliness and hair restraints				41. Wiping cloths: properly used and stored						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL 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							PERMANENT FOOD FACILITIES						
			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				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							48. Signs posted; last inspection report available						
			34. Nonfood contact surfaces clean and in good repair.				49. Plan review required for new or remodel construction						
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available				50. Permits Available						
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				51. Impoundment of unsanitary equipment or food						
			37. Equipment, utensils and linens: Properly stored and used				52. Permit Suspension						
			38. Vending machines				53. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS: *Make sure to label individual containers in cold holding. Great work on your temperature, sanitation, and cleanliness!!*

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]*

Page 1 of *[Signature]*