

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

DBA/NAME <i>Bodega Cafe Pizzeria</i>		DATE <i>4/29/22</i>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>on file?</i>	EXP	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										13. Food contact surfaces: clean and sanitized				
			2. Communicable disease; reporting, restrictions & exclusions							FOOD FROM APPROVED SOURCES				
			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				
						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:

Labels on opened/boxed foods. Thermometers in fridge, freezers

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:

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