

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

DBA/NAME <i>Brews & Saus</i>	DATE <i>11/1/2015</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Kinda Watkins</i> EXP <i>12/20/2017</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 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									✓	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						
✓		11	10. Proper cooking time & temperatures				✓			21. Hot and cold water available Temp			
✓			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
<i>39.7, 37.1, -1.7, 7.3, 40.2, 40.1, 38.2</i>							✓			22. Sewage and wastewater properly disposed			
<i>Blotch San.</i>							✓			VERMIN			
						OUT	✓			23. No rodents, insects, birds, or animals			OUT
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										41. Wiping cloths: properly used and stored			
			27. Approved thawing methods used; frozen food maintained frozen.							PERMANENT FOOD FACILITIES			
			28. Food separated and protected							42. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Fruits and vegetables washed as required.							43. Garbage and refuse properly disposed; facilities maintained			
			30. Toxic substances properly identified, stored, used							44. Toilet facilities: properly constructed, supplied, cleaned			
FOOD STORAGE/ DISPLAY/ SERVICE										45. Premises; personal/cleaning items; vermin-proofing			
			31. Food properly stored; food storage containers identified							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			32. Consumer self-service facilities properly constructed and maintained							48. Signs posted; last inspection report available			
			33. Food properly labeled & honestly presented							49. Plan review required for new or remodel construction			
EQUIPMENT/ UTENSILS/ LINENS										50. Permits Available			
			34. Nonfood contact surfaces clean and in good repair.							51. Impoundment of unsanitary equipment or food			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							52. Permit Suspension			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							53. Other			
			37. Equipment, utensils and linens: Properly stored and used										
			38. Vending machines										

OBSERVATIONS AND CORRECTIVE ACTIONS: *A few things in the bar fridge need labeled, i.e. Sauce and Condiments/addons. Give us a call when you're ready to replace kitchen cold hold. Great work on collection, good job!*

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. <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>
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