TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH

FOOD PRO	GRAM	OFFI	CIAL	INSI	ECI	IUN	REPORT			
DBANAME BUSEC Bac				DATE 3/20/2024						
ADDRESS U				RECHECK DATE						
OWNER/OPERATOR				SITE#						
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT Kathie (aster EXP3/11/25				CORRECT MINOR VIOLATIONS BY:						
In = In Compliance N/O = Not Observed N/A	/A = Not Ap	plicable	OUT :	= Out c	of Comp	liance	COS = Corrected On-Site MAJ = Major	Violation		
IN O N/A DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	EN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT
1. Demonstration of knowledge; food safety					(/		12. Proper procedures followed for returned			
certification 9/18/2014 EMPLOYEE HEALTH & HYGIENIC PRACTICES				V	V		and re-service of food 13. Food contact surfaces: clean and sanitized			
2. Communicable disease; reporting, restrictions & exclusions						1.5	FOOD FROM APPROVED SOURCES			
3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source			
4. Proper eating, tasting, drinking or tobacco use				\mathcal{M}			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
5. Hands clean and properly washed; gloves used						abla	16. Compliance with Gulf Oyster Regulations			
property 6. Adequate handwashing facilities supplied &				Ш		لبكيا		L		
8coessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS	3					X	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			
8. Time as a public health control: Proper						$\langle \overline{} \rangle$	undercooked foods 20. Licensed health care facilities/ public &			
procedures & records				igsqcut		\sim	private schools; prohibited foods not offered			
9. Proper cooling methods	<u> </u>				·	<u> </u>	WATER & WASTE WATER	· ·	<u> </u>	
11 10.Proper cooking time & temperatures				W		-	21. Hot and cold water available Temp LIQUID WASTE DISPOSAL.	<u> </u>		
11.Proper reheating procedures for hot holding	20 3	<u>~ </u>	1.05	XI		-				
			460	Δ			22. Sewage and wastewater properly disposed	<u> </u>		
1 10.1- 17 10 10 10	<i>y</i>		• • •		100) (Profitted			
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-10,-13,-66,10.2 Bleach Sani	<u> </u>	•	ОЛТ	X			VERMIN 23. No rodents, insects, birds, or animals		-	піп
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