TRINITY COUNTY

FOOD PROGRAM OFFICIAL	
DBA/NAME ()	DATE 1-24-2024
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE#
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT // // 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
N N NA DEMONSTRATION OF KNOWLEDGE COS MAJ OUT	IN NO NIA PROTECTION FROM CONTAMINATION COS MAJ OU
1 1. Demonstration of knowledge; food safety	/ 12. Proper procedures followed for returned
certification 9/18/2014	and re-service of food
EMPLOYEE HEALTH & HYGIENIC PRACTICES //2. Communicable disease; reporting, restrictions &	13. Food contact surfaces: clean and sanitized
exclusions	FOOD FROM APPROVED SOURCES
3. No discharge from eyes, nose, and mouth	15. Shelf stock with completed tags, in good
N. Proper eating, tasting, drinking or tobacco use	candition, properly stored/displayed
5. Hands clean and property washed; gloves used property	16. Compliance with Gulf Oyster Regulations
6. Adequate handwashing facilities supplied &	SPECIAL PROCEDURES
accessible	17. Compliance with variance, specialized
TIME AND TEMPERATURE RELATIONSHIPS	process, reduced oxygen packaging, &
1 A December and orbital/free fermions and	#ACCP Plan 18. Consumer advisory provided for raw or
7. Proper hot and cold holding temperatures	undercooked foods 20. Licensed health care facilities/ public &
8. Time as a public health control: Proper procedures & records	20. Licensed nearin care ractiless paract a
9. Proper cooling methods	WATER & WASTE WATER
V11/10.Proper cooking time & temperatures	21. Hot and cold water available Temp
11.Proper reheating procedures for hot holding	/ LIQUID WASTE DISPOSAL
723, 32, 61368397	22. Sewage and wastewater property disposed
	VERMIN
	ACTORINA
	23. No rodents, insects, birds, or animals
OUT	
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