

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

DBA/NAME <b>CVS</b>		DATE <b>1-24-2024</b>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <b>NH</b>	EXP <b>NH</b>	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			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
		✓	2. Communicable disease; reporting, restrictions & exclusions						✓	14. Food obtained from approved source			
		✓	3. No discharge from eyes, nose, and mouth						✓	15. Shelf stock with completed tags, in good condition, properly stored/displayed			
		✓	4. Proper eating, tasting, drinking or tobacco use						✓	16. Compliance with Gulf Oyster Regulations			
		✓	5. Hands clean and properly washed; gloves used properly										
		✓	6. Adequate handwashing facilities supplied & accessible										
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							<b>SPECIAL PROCEDURES</b>						
✓			7. Proper hot and cold holding temperatures						✓	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		✓	8. Time as a public health control: Proper procedures & records						✓	18. Consumer advisory provided for raw or undercooked foods			
		✓	9. Proper cooling methods						✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		✓	10. Proper cooking time & temperatures										
		✓	11. Proper reheating procedures for hot holding										
<b>WATER &amp; WASTE WATER</b>							<b>LIQUID WASTE DISPOSAL</b>						
									✓	21. Hot and cold water available Temp			
									✓	22. Sewage and wastewater properly disposed			
<b>VERMIN</b>							<b>PERMANENT FOOD FACILITIES</b>						
									✓	23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
			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			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>WATER &amp; WASTE WATER</b>						
			27. Approved thawing methods used; frozen food maintained frozen.						✓	21. Hot and cold water available Temp			
			28. Food separated and protected						✓	22. Sewage and wastewater properly disposed			
			29. Fruits and vegetables washed as required.										
			30. Toxic substances properly identified, stored, used										
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>LIQUID WASTE DISPOSAL</b>						
			31. Food properly stored; food storage containers identified										
			32. Consumer self-service facilities properly constructed and maintained										
			33. Food properly labeled & honestly presented										
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>VERMIN</b>						
			34. Nonfood contact surfaces clean and in good repair.										
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available										
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity										
			37. Equipment, utensils and linens: Properly stored and used										
			38. Vending machines										
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OBSERVATIONS AND CORRECTIVE ACTIONS: *Great work, very clean and well kept*

Reinspection fees will be charged for all subsequent reinspection 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 indicated 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]*