TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD I	PROGRA	M OFF	ICIAL	INS	PEC	IUN	REPORT					
DBA/NAME (afe on Main				DATE 17 / 14 /2025								
ADDRESS				RECHECK DATE								
OWNER/OPERATOR				SITE#								
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:								
FOOD CERT IN PULLES EXP Due by Feb			b 14	(4 CORRECT MINOR VIOLATIONS BY:								
FOOD CERT / PO CESS EXP) Le by Feb 14 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/A DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	MA	PROTECTION FROM CONTAMINATION COS MA.	OUT				
1. Demonstration of knowledge; food so certification 9/18/2014	efety				1		12. Proper procedures followed for returned and re-service of food					
EMPLOYEE HEALTH & HYGIENIC PRACTICES				V			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				V			14. Food obtained from approved source					
4. Proper eating, tasting, drinking or tobacco u	ise			ν			15. Shelf stock with completed tags, in good gondition, properly stored/displayed					
5. Hands clean and properly washed; gloves oproperly	sed					1/	16. Compliance with Gulf Oyster Regulations					
6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES								
				r		1/	17. Compliance with variance, specialized	T				
TIME AND TEMPERATURE RELATION	vships .						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						V	20. Licensed health care facilities/ public &					
procedures & records 9. Proper cooling methods		1			 	<u> </u>	private schools; prohibited foods not offered WATER & WASTE WATER					
11 10.Proper cooking time & temperatures		†		V			21. Hot and cold water available Temp					
11.Proper reheating procedures for hot holdin	9	1		Ť	/		LIQUID WASTE DISPOSAL					
35.2, 349, 11,5, 165.4, 40.5, 36.6 30			->4	22. Sewage and wastewater properly disposed								
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46.6 (C) 436.9 Hey + + Blows SUPERVISION PERSONAL CLEAN	LINESS			レ 39			VERMIN 23. No rodents, insects, birds, or animals lation and lighting; designated areas, use	OUT				
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