

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

DBA/NAME <i>Cafe on Main</i>	DATE <i>12/14/2025</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>in process</i> EXP <i>Due by Feb 14</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				✓			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					✓		SPECIAL PROCEDURES			
✓			6. Adequate handwashing facilities supplied & accessible					✓		17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS							WATER & WASTE WATER						
✓			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				✓			LIQUID WASTE DISPOSAL			
✓			10. Proper cooking time & temperatures				✓			21. Hot and cold water available Temp			
✓			11. Proper reheating procedures for hot holding				✓			VERMIN			
			<i>33.8, 34.9, 11.5, 165.4, 40.5, 36.6, 38.5</i>				✓			22. Sewage and wastewater properly disposed			
			<i>40.6, 40.4, 36.9</i>				✓			PERMANENT FOOD FACILITIES			
			<i>Heat + Blower</i>							23. No rodents, insects, birds, or animals			
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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			27. Approved thawing methods used; frozen food maintained frozen.							41. Wiping cloths: properly used and stored			
			28. Food separated and protected							PERMANENT FOOD FACILITIES			
			29. Fruits and vegetables washed as required.							42. Plumbing: Plumbing in good repair, proper backflow devices			
			30. Toxic substances properly identified, stored, used							43. Garbage and refuse properly disposed; facilities maintained			
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
			31. Food properly stored; food storage containers identified							44. Toilet facilities: properly constructed, supplied, cleaned			
			32. Consumer self-service facilities properly constructed and maintained							45. Premises; personal/cleaning items; vermin-proofing			
			33. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES			
EQUIPMENT/ UTENSILS/ LINENS							PERMANENT FOOD FACILITIES						
			34. Nonfood contact surfaces clean and in good repair.							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							47. No unapproved private homes/ living or sleeping quarters			
			36. Equipment/ Utensils Approved; installed properly, clean, good repair, capacity							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT			
			37. Equipment, utensils and linens: Properly stored and used							48. Signs posted; last inspection report available			
			38. Vending machines							49. Plan review required for new or remodel construction			
										50. Permits Available			
										51. Impoundment of unsanitary equipment or food			
										52. Permit Suspension			
										53. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: *Once your employee completes their Food Safety Manager's Certification, send it out way. It's due on February 14th 2024. Great work on cleanliness + sanitation, keep it up!*

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.
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**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]*
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