

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

DBA/NAME <i>Casa de Castellanos</i>	DATE <i>10-17-2018</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Johanna Castellanos</i> EXP <i>6-17-2024</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				✓			13. Food contact surfaces: <u>clean</u> and sanitized			✓	
✓			3. No discharge from eyes, nose, and mouth							14. Food obtained from approved source				
✓	✓		4. Proper eating, tasting, drinking or tobacco use							15. Shelf stock with completed tags, in good condition, properly stored/displayed			✓	
✓			5. Hands clean and properly washed; gloves used properly						✓	16. Compliance with Gulf Oyster Regulations				
✓			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
TIME AND TEMPERATURE RELATIONSHIPS										✓				
✓			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				✓			WATER & WASTE WATER				
✓			11. Proper reheating procedures for hot holding							21. Hot and cold water available Temp				
<i>40.8, 147.1, 154.1, 145.5, 149.0, 154.4, 39.3, 70.2, 46.4, 39.9, 124.6</i>							✓			22. Sewage and wastewater properly disposed				
<i>What Sanitizer</i>							✓				LIQUID WASTE DISPOSAL			
SUPERVISION /PERSONAL CLEANLINESS											VERMIN			
25. Person in charge present and performs duties											23. No rodents, insects, birds, or animals			
26. Personal cleanliness and hair restraints														OUT
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
27. Approved thawing methods used; frozen food maintained frozen.							39. Adequate ventilation and lighting; designated areas, use							
28. Food separated and protected							40. Thermometers provided and accurate							
29. Fruits and vegetables washed as required.							41. Wiping cloths: properly used and stored							
30. Toxic substances properly identified, stored, used							42. Plumbing: Plumbing in good repair, proper backflow devices							
FOOD STORAGE/ DISPLAY/ SERVICE							43. Garbage and refuse properly disposed; facilities maintained							
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							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
34. Nonfood contact surfaces clean and in good repair.							47. No unapproved private homes/ living or sleeping quarters							
35. Warewashing facilities: Adequate, maintained, properly used, test strips available							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							48. Signs posted; last inspection report available							
37. Equipment, utensils and linens: Properly stored and used							49. Plan review required for new or remodel construction							
38. Vending machines							50. Permits Available							
							51. Impoundment of unsanitary equipment or food							
							52. Permit Suspension							
							53. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS: *Need a deep clean of soda machine refrigerator unit and cold hold. Need to put wash cloths in a bucket with sanitizer in it to prevent microbial growth. Need to label everything opened up, prepped or taken out of its original packaging. good job on collection!*

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 indicted violations by the next scheduled time, call this office prior to the inspection day.
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**TRINITY COUNTY
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(530) 623-1459**

R.E.H.S. *[Signature]*
RECEIVED BY: *[Signature]*
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