TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD F										
DBA/NAME (ASA OP CAMPUGACI				DATE (0-17-2025						
ADDRESS				RECHECK DATE						
OWNER/OPERATOR				SITE#						
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT JCHONN (astelland EXP 6-17- ZOW				CORRECT MINOR VIOLATIONS BY:						
			·····				·			1
In = In Compliance N/O = Not Observed	N/A = Not	Applicable	e OUT	= Out o	of Comp	oliance	COS = Corrected On-Site MAJ = Major	r Violation		
N NA DEMONSTRATION OF KNOWLEDGE	cos	MAJ	CUT	IN	NO	/N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	ООТ
1. Demonstration of knowledge; food sa certification 9/18/2014	fety						12. Proper procedures followed for returned and re-service of food			
/ EMPLOYEE HEALTH & HYGIENIC PRA							13. Food contact surfaces; dear and sanitized			
2. Communicable disease; reporting, restriction exclusions	18 &					1	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	se						15. Shelf stock with completed tags, in good condition, properly stored/displayed			-
5. Hands clean and properly washed; gloves uproperly	sed					1/	16. Compliance with Gulf Oyster Regulations			
6. Adequate handwashing facilities supplied &				/ SPECIAL PROCEDURES						
V accessible			-				17. Compliance with variance, specialized		Γ	
TIME AND TEMPERATURE RELATION	SHIPS					10	process, reduced oxygen packaging, & MACCP Plan			
7. Proper hot and cold holding temperatures						1/	18. Consumer advisory provided for raw or			
8. Time as a public health control: Proper						1	undercooked foods 20. Licensed health care facilities/ public &	 		
V / procedures & records					L	<i>V</i>	private schools; prohibited foods not offered	<u> </u>	L	L
9. Proper cooling methods 11 10.Proper cooking time & temperatures					/_		WATER & WASTE WATER 21. Hot and cold water available Temp	T	· 	
/ 11.Proper cooking take a camperatures				2	<u> </u>	L	LIQUID WASTE DISPOSAL	<u> </u>		
46.8. 14X1, 154. 145.5	149.0	1 40		V	<u> </u>		22. Sewage and wastewater properly disposed	· T	<u> </u>	
24 2 70 5 46 4 390 1 XVI	197.0	1540	1,				VERMIN	<u> </u>	<u> </u>	Ь Н
51,7 (0,p, 40,7,)1,4, 104.6					/		AFFARITA			
				7			23 No modernts insents hints or animals			[
Shet SanitizeAm			ОЛТ	V			23. No rodents, insects, birds, or animals			OUT
SUPERVISION PERSONAL CLEANS	INESS		ОИТ				lation and lighting; designated areas, use			OUT
25. Person in charge present and performs duties	INESS		CUT	40.	Thermo	meters	lation and lighting; designated areas, use provided and accurate			
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