

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

DBA/NAME	Del Loma RV Park		DATE	10-19-2023	
ADDRESS			RECHECK DATE		
OWNER/OPERATOR			SITE #		
MAILING ADDRESS			CORRECT MAJOR VIOLATIONS BY:		
FOOD CERT	NA	EXP	NA	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>						✓	13. Food contact surfaces: clean and sanitized				
		✓	2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>				
		✓	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							<b>SPECIAL PROCEDURES</b>				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						✓	17. Compliance with variance, specialized 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 procedures & records						✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		✓	9. Proper cooling methods							<b>WATER &amp; WASTE WATER</b>				
		✓	10. Proper cooking time & temperatures						✓	21. Hot and cold water available Temp				
		✓	11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>				
									✓	22. Sewage and wastewater properly disposed				
										<b>VERMIN</b>				
									✓	23. No rodents, insects, birds, or animals				
						OUT							OUT	
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>								39. Adequate ventilation and lighting; designated areas, use			
			25. Person in charge present and performs duties							40. Thermometers provided and accurate			X	
			26. Personal cleanliness and hair restraints							41. Wiping cloths: properly used and stored				
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								<b>PHYSICAL FACILITIES</b>			
			27. Approved thawing methods used; frozen food maintained frozen.							42. Plumbing: Plumbing in good repair, proper backflow devices				
			28. Food separated and protected							43. Garbage and refuse properly disposed; facilities maintained				
			29. Fruits and vegetables washed as required.							44. Toilet facilities: properly constructed, supplied, cleaned				
			30. Toxic substances properly identified, stored, used							45. Premises; personal/cleaning items; vermin-proofing				
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								<b>PERMANENT FOOD FACILITIES</b>			
			31. Food properly stored; food storage containers identified							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			32. Consumer self-service facilities properly constructed and maintained							47. No unapproved private homes/ living or sleeping quarters				
			33. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>								48. Signs posted; last inspection report available			
			34. Nonfood contact surfaces clean and in good repair.							49. Plan review required for new or remodel construction				
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Permits Available				
			36. Equipment/ Utensils Approved, installed properly, clean, good repair, capacity							51. Impoundment of unsanitary equipment or food				
			37. Equipment, utensils and linens: Properly stored and used							52. Permit Suspension				
			38. Vending machines							53. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS: *Need to clean the soda machine nozzles, and make sure to get a thermometer in every cold hold that has food in it.*

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.  
□

**TRINITY COUNTY  
ENVIRONMENTAL HEALTH  
61 AIRPORT RD  
P.O. BOX 476  
WEAVERVILLE, CA 96093  
(530) 623-1459**

R.E.H.S. *W.A.*  
RECEIVED BY: *[Signature]*  
Page 1 of