

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

DBA/NAME <i>Exterior Fuel</i>		DATE <i>10-17-2013</i>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Rebecca Jones</i>	EXP <i>12-2-2016</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			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
✓			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							<b>SPECIAL PROCEDURES</b>			
			6. Adequate handwashing facilities supplied & accessible			✓				17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							<b>WATER &amp; WASTE WATER</b>						
✓			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>LIQUID WASTE DISPOSAL</b>			
✓			10. Proper cooking time & temperatures				✓			21. Hot and cold water available Temp			
✓			11. Proper reheating procedures for hot holding				✓			<b>VERMIN</b>			
			<i>46.2, 39.1, 40.2, 14.9, 34.7, 36.7, 38.8, 36.9</i>				✓			22. Sewage and wastewater properly disposed			
			<i>43.4, 144.6, 36.7, 39.2, 45.4, 25.4, 185, 38.3</i>				✓			<b>OUT</b>			
			<i>35.4, 46.8, 1</i>							23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
			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			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD 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>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			31. Food properly stored; food storage containers identified							48. Signs posted; last inspection report available			
			32. Consumer self-service facilities properly constructed and maintained							49. Plan review required for new or remodel construction			
			33. Food properly labeled & honestly presented							50. Permits Available			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>OUT</b>						
			34. Nonfood contact surfaces clean and in good repair.							51. Impoundment of unsanitary equipment or food			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available			X				52. Permit Suspension			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							53. Other			
			37. Equipment, utensils and linens: Properly stored and used										
			38. Vending machines										

**OBSERVATIONS AND CORRECTIVE ACTIONS:** *Self-serve drink machines need a deep clean. Need to get a plan for a five compartment sink in the kitchen. Need a handwashing sink and vegetable sink.*

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**  
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R.E.H.S. *MA*  
**RECEIVED BY:** *Rebecca Jones*