TRINITY COUNTY

DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM OFFICIAL INSPECTION REPORT					
DBANAME Your in - Zenia Schal		DATE 3-20- 2024			
ADDRESS		RECHECK DATE			
OWNER/OPERATOR		SITE#			
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:			
FOOD CERT Terci Willburn EXP 10/3/1702		CORRECT MINOR VIOLATIONS BY:			
In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compli			ee COS = Corrected On-Site MAJ = Major Violation		
N N/A DEMONSTRATION OF KNOWLEDGE COS MAJ OUT	IN	N/O N/A	PROTECTION FROM CONTAMINATION COS MAJ	СИТ	
1. Demonstration of knowledge; food safety certification 9/18/2014		X	12. Proper procedures followed for returned and re-service of food		
EMPLOYEE HEALTH & HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions &	XI		13. Food contact surfaces: clean and sanitized		
exclusions			FOOD FROM APPROVED SOURCES		
3. No discharge from eyes, nose, and mouth	X		14. Food obtained from approved source 15. Shelf stock with completed tags, in good		
4. Proper eating, tasting, drinking or tobacco use	NZ)		condition, properly stored/displayed		
5. Hands clean and property washed; gloves used property			16. Compliance with Gulf Oyster Regulations		
6. Adequate handwashing facilities supplied & accessible			SPECIAL PROCEDURES		
TIME AND TEMPERATURE RELATIONSHIPS		X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
7. Proper hot and cold holding temperatures		λ	18. Consumer advisory provided for raw or undercooked foods		
8. Time as a public health control: Proper procedures & records	χ		20. Licensed health care facilities/ public &		
9. Proper cooling methods	- ` 		private schools; prohibited foods not offered WATER & WASTE WATER		
11 10.Proper cooking time & temperatures	X	T	21. Hot and cold water available Temp		
11.Proper reheating procedures for hot holding			LIQUID WASTE DISPOSAL		
39.461.04	X		22. Sewage and wastewater properly disposed		
			VERMIN		
Heat Sani	X		VERMIN 23. No rodents, insects, birds, or animals		
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