## TRINITY COUNTY **DIVISION OF ENVIRONMENTAL HEALTH**

FOOD F																
DBANAME GOLOG - Bakery / Deli					DATE 1/6/2023											
ADDRESS				RE	RECHECK DATE											
OWNER/OPERATOR				SITE#												
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:												
FOOD CERT JOH (eg Edenburn EXP 3/15/2027				CORRECT MINOR VIOLATIONS BY:												
Service Pendolini Syr Cooy																
In = In Compliance N/O = Not Observed	N/A = Not	Applicable	OUT	= Out o	of Comp	liance	COS = Corrected On-Site MAJ = Major	Violation								
N NA DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	CUT						
1. Demonstration of knowledge; food sa	ety				V		12. Proper procedures followed for returned			-						
certification 9/18/2014  EMPLOYEE HEALTH & HYGIENIC PRACTICES			<u> </u>	V			and re-service of food  13. Food contact surfaces: clean and sanitized									
2. Communicable disease; reporting, restriction exclusions	8&				<i></i>		FOOD FROM APPROVED SOURCES									
3. No discharge from eyes, nose, and mouth				10			14. Food obtained from approved source									
4. Proper eating, tasting, drinking or tobacco u	e						15. Shelf stock with completed tags, in good condition, properly stored/displayed									
5. Hands clean and property washed; gloves u	ed			Ť			16. Compliance with Gulf Cyster Regulations									
property 6. Adequate handwashing facilities supplied 8.				16. Compliance with Guil Oysua regulators												
accessible				SPECIAL PROCEDURES												
TIME AND TEMPERATURE RELATIONSHIPS						V	17. Compliance with variance, specialized process, reduced oxygen packaging, & btACCP Plan									
7. Proper hot and cold holding temperatures						V	18. Consumer advisory provided for raw or undercooked foods									
8. Time as a public health control: Proper						V	20. Licensed health care facilities/ public &									
procedures & records  9. Proper cooling methods				private schools; prohibited foods not offered  WATER & WASTE WATER												
11 10.Proper cooking time & temperatures				V			21. Hot and cold water available Temp									
11. Proper reheating procedures for hot holding					LIQUED WASTE DISPOSAL											
			39.	V			22. Sewage and wastewater properly disposed	ПП								
100011100111012					/		VERMIN	LL								
792 1343 11.4. 771.602 383 8P. 8. 3P.6			1	V			23. No rodents, insects, birds, or animals									
Grat Dak			OUT							OUT						
SUPERVISION (PERSONAL CLEANLINESS				39 Adequate ventilation and lighting; designated areas, use												
25. Person in charge present and performs duties 26. Personal cleantiness and hair restraints				40. Thermometers provided and accurate 41. Wiping cloths: properly used and stored												
GENERAL FOOD SAFETY REQUIREMENTS				PHYSICAL FACILITIES												
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												
Fruits and vegetables washed as required.     Toxic substances properly identified, stored, used				44. Toilet facilities: properly constructed, supplied, cleaned  45. Premises: personal/cleaning items; vermin-proofing												
FOOD STORAGE/ DISPLAY/ SERVICE				PERMANENT FOOD FACILITIES												
31. Food properly stored; food storage containers identified				46. Floor, walls and ceilings: property built, maintained in good repair, and clean												
							ceilings: properly built, maintained in good repa	ir, and clea	3n	47. No unapproved private homes/ living or sleeping quarters  SIGNS MISC. REQUIREMENTS & ENFORCEMENT						
32. Consumer self-service facilities properly constructed and m	aintained					proved	ceilings: properly built, maintained in good repa private homes/living or sleeping quarters		an .							
32. Consumer self-service facilities properly constructed and m 33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEN				47.1	Ao mat	proved	ceilings: properly built, maintained in good repa		an .							
Food properly labeled & honestly presented     EQUIPMENT/ UTENSILS/ LINEN  34. Nonfood contact surfaces clean and in good repair.	\$			47. I 48. S 49. I	No unap Signs po Plan rev	oproved osted; la iew req	ceilings: properly built, maintained in good repa private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction		in							
33. Food properly labeled & honestly presented	S d, test strips			48. \$ 49.   50.	No unap Signs po Plan rev Permits	proved ested; la iew requiab	ceilings: properly built, maintained in good repa private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction e		an .							
33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINES  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly use  36. Equipment/ Utensils Approved; installed properly, clean; go	S d, test strips			48. 3 49. 1 50. 1	No unap Signs po Plan rev Permits mpound	oproved osted; la iew requiab Availab iment o	ceilings: properly built, maintained in good repa private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le f unsanitary equipment or food		an .							
33. Food properly labeled & honestly presented	S d, test strips			48. 3 49. 1 50. 1 51. 1 52. F	No unap Signs po Plan rev Permits mpound	proved ested; la iew requiab	ceilings: properly built, maintained in good repa private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le f unsanitary equipment or food		an							
33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEA  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly us  36. Equipment/ Utensils Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: Nee	d, test strips od repair, cap	ecity  Per		48. \$ 49. I 50. I 51. I 52. F	No unap Signs po Plan rev Permits Impound Permit S Other	eproved ested; la liew required Availab frient of suspens	ceilings: properly built, maintained in good repa private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le f unsanitary equipment or food ion			262						
33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEN  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly us  36. Equipment/ Utensis Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines	S d, test strips od repair, cap	ecity  Per		48. \$ 49. I 50. I 51. I 52. F	No unap Signs po Plan rev Permits Impound Permit S Other	eproved ested; la liew required Availab frient of suspens	ceilings: properly built, maintained in good repa private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le f unsanitary equipment or food ion	MENT		:6w						
33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEA  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly us  36. Equipment/ Utensils Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: Nee	d, test strips od repair, cap	ecity  Per		48. \$ 49. I 50. I 51. I 52. F	No unap Signs po Plan rev Permits Impound Permit S Other	eproved ested; la liew required Availab frient of suspens	ceilings: properly built, maintained in good repa private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le f unsanitary equipment or food ion	MENT		:lo~						
33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEA  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly us  36. Equipment/ Utensils Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: Vee	d, test strips od repair, cap	ecity  Per		48. \$ 49. I 50. I 51. I 52. F	No unap Signs po Plan rev Permits Impound Permit S Other	eproved ested; la liew required Availab frient of suspens	ceilings: properly built, maintained in good repartivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction lef unsanitary equipment or food ion	MENT		20W						
33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEA  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly use  36. Equipment/ Utensils Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: Nee  The Sand Will be charged for all subsequent reinspections unless an acceptable corrective time	s  d, test strips od repair, cap	acity  Pro	Ch	47. 1 48. 3 49. 1 50. 1 51. 1 52. F	Signs po Plan rev Permits Impound Permit S Other	eproved ested; la liew required Availab frient of suspens	ceilings: properly built, maintained in good repa private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le f unsanitary equipment or food ion	MENT		elow						
33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEA  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly us  36. Equipment/ Utensils Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: Nee  Conservations and the charged for all subsequent	s  d, test strips od repair, cap	RINIT	r col	47. I 48. S 49. I 50. I 51. I 52. F 53. (	Signs po Plan rev Permits Impound Permit S Other	oproved osted; la riew requested Availab diment of Buspens	ceilings: properly built, maintained in good repart private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction left unsanitary equipment or food ion	MENT		elow.						
33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEA  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly us  36. Equipment/ Utensils Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS: Nee  Conservations 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.	d, test strips od repair, cap	RINITY ONME	CL Y COI ENTA POR	47.1 48.3 49.1 50.1 51.1 52.F 53.0 UNT L HI	Signs po Plan rev Permits Impound Permit S Other	oproved osted; la riew requested Availab diment of Buspens	ceilings: properly built, maintained in good repartivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction lef unsanitary equipment or food ion	MENT		elow.						
33. Food properly labeled & honestly presented  EQUIPMENT/ UTENSILS/ LINEA  34. Nonfood contact surfaces clean and in good repair.  35. Warewashing facilities: Adequate, maintained, properly us  36. Equipment/ Utensils Approved; installed properly, clean; go  37. Equipment, utensils and linens: Properly stored and used  38. Vending machines  OBSERVATIONS AND CORRECTIVE ACTIONS:  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	d, test strips of repair, cap	RINIT ONME	Y COUNTA FOR BOX	47.1 48.3 49.1 50.1 51.1 52.5 53.0 Chi	Signs por Plan reversity of the Permit Souther Perm	pproved psted; la lew requestion of the control of	ceilings: properly built, maintained in good repart private homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction left unsanitary equipment or food ion	MENT		-low						