

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

DBA/NAME <i>Indigo Creek Lodge</i>	DATE <i>10/26/2025</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>CO, Inouye</i> EXP <i>4-1-2028</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>							✓	18. Consumer advisory provided for raw or undercooked foods			
✓			7. Proper hot and cold holding temperatures						✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
	✓		8. Time as a public health control: Proper procedures & records							<b>WATER &amp; WASTE WATER</b>				
	✓		9. Proper cooling methods						✓	21. Hot and cold water available Temp				
	✓		10. Proper cooking time & temperatures							<b>LIQUID WASTE DISPOSAL</b>				
	✓		11. Proper reheating procedures for hot holding						✓	22. Sewage and wastewater properly disposed				
			<i>37.6, 38.6, 40, -9.1, 36.3, 7.4</i>						✓	<b>VERMIN</b>				
			<i>Diana D.V.</i>							23. No rodents, insects, birds, or animals				
						OUT							OUT	
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>								<b>39.. Adequate ventilation and lighting; designated areas, use</b>			
			25. Person in charge present and performs duties							<b>40. Thermometers provided and accurate</b>				
			26. Personal cleanliness and hair restraints							<b>41. Wiping cloths: properly used and stored</b>				
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								<b>PHYSICAL FACILITIES</b>			
			27. Approved thawing methods used; frozen food maintained frozen.							<b>42. Plumbing: Plumbing in good repair, proper backflow devices</b>				
			28. Food separated and protected							<b>43. Garbage and refuse properly disposed; facilities maintained</b>				
			29. Fruits and vegetables washed as required.							<b>44. Toilet facilities: properly constructed, supplied, cleaned</b>				
			30. Toxic substances properly identified, stored, used							<b>45. Premises; personal/cleaning items; vermin-proofing</b>				
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								<b>PERMANENT FOOD FACILITIES</b>			
			31. Food properly stored; food storage containers identified							<b>46. Floor, walls and ceilings: properly built, maintained in good repair, and clean</b>				
			32. Consumer self-service facilities properly constructed and maintained							<b>47. No unapproved private homes/ living or sleeping quarters</b>				
			33. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>								<b>48. Signs posted; last inspection report available</b>			
			34. Nonfood contact surfaces clean and in good repair.							<b>49. Plan review required for new or remodel construction</b>				
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							<b>50. Permits Available</b>				
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							<b>51. Impoundment of unsanitary equipment or food</b>				
			37. Equipment, utensils and linens: Properly stored and used							<b>52. Permit Suspension</b>				
			38. Vending machines							<b>53. Other</b>				

OBSERVATIONS AND CORRECTIVE ACTIONS: *Kitchen not open, containers break faster now. Everything looked great! Good sanitization procedures!*

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 indicated 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. *[Signature]*  
RECEIVED BY: *[Signature]*