

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

DBA/NAME JQJ Smekin BBQ	DATE 10/25/2025
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT Jarret Graden EXP 10/31/2025	CORRECT MINOR VIOLATIONS BY:

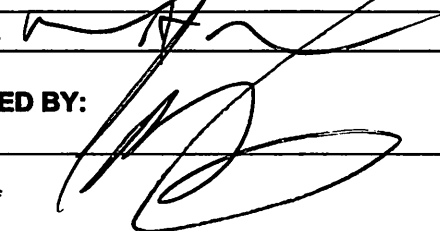

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation

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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
✓			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							SPECIAL PROCEDURES			
✓			6. Adequate handwashing facilities supplied & accessible							17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS										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				WATER & WASTE WATER						
✓			9. Proper cooling methods				✓			21. Hot and cold water available Temp			
✓			10. Proper cooking time & temperatures				LIQUID WASTE DISPOSAL						
✓			11. Proper reheating procedures for hot holding				✓			22. Sewage and wastewater properly disposed			
353 4.9, 378 40.2, 44 36, 357 253 32.2, 36.5, 39.2, 32.7, 225, 37.4, 38.6							✓			VERMIN			
						OUT	✓			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS							PERMANENT FOOD FACILITIES						
			25. Person in charge present and performs duties				✓			39. Adequate ventilation and lighting; designated areas, use			OUT
			26. Personal cleanliness and hair restraints				✓			40. Thermometers provided and accurate			
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
			27. Approved thawing methods used; frozen food maintained frozen.				✓			41. Wiping cloths: properly used and stored			
			28. Food separated and protected				✓			42. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Fruits and vegetables washed as required.				✓			43. Garbage and refuse properly disposed; facilities maintained			
			30. Toxic substances properly identified, stored, used				✓			44. Toilet facilities: properly constructed, supplied, cleaned			
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			31. Food properly stored; food storage containers identified				✓			45. Premises; personal/cleaning items; vermin-proofing			
			32. Consumer self-service facilities properly constructed and maintained				✓			46. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			33. Food properly labeled & honestly presented				✓			47. No unapproved private homes/ living or sleeping quarters			
EQUIPMENT/ UTENSILS/ LINENS							REINSPECTION						
			34. Nonfood contact surfaces clean and in good repair.				48. Signs posted; last inspection report available			48. Signs posted; last inspection report available			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available				49. Plan review required for new or remodel construction			49. Plan review required for new or remodel construction			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				50. Permits Available			50. Permits Available			
			37. Equipment, utensils and linens: Properly stored and used				51. Impoundment of unsanitary equipment or food			51. Impoundment of unsanitary equipment or food			
			38. Vending machines				52. Permit Suspension			52. Permit Suspension			
							53. Other			53. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS: Great work with proper meat storage, sanitization, and cleanliness. Good job!!

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

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