

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

DBA/NAME <i>Journey's End</i>	DATE <i>9-1-2023</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Sarah Swainland</i> EXP <i>08/20/2025</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				✓			13. Food contact surfaces: clean and sanitized			
			3. No discharge from eyes, nose, and mouth				✓			14. Food obtained from approved source			
		✓	4. Proper eating, tasting, drinking or tobacco use				✓			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
		✓	5. Hands clean and properly washed; gloves used properly						✓	16. Compliance with Gulf Oyster Regulations			
✓			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>										✓			
✓			7. Proper hot and cold holding temperatures							17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		✓	8. Time as a public health control: Proper procedures & records							18. Consumer advisory provided for raw or undercooked foods			
		✓	9. Proper cooling methods							20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		✓	10. Proper cooking time & temperatures				<b>WATER &amp; WASTE WATER</b>						
		✓	11. Proper reheating procedures for hot holding				✓			21. Hot and cold water available Temp			
<b>LIQUID WASTE DISPOSAL</b>							<b>VERMIN</b>						
							✓			22. Sewage and wastewater properly disposed			✓
<b>LIQUID WASTE DISPOSAL</b>							<b>VERMIN</b>						
							✓			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>PERMANENT FOOD FACILITIES</b>						
			34. Nonfood contact surfaces clean and in good repair.							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							47. No unapproved private homes/ living or sleeping quarters			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			37. Equipment, utensils and linens: Properly stored and used							48. Signs posted; last inspection report available			
			38. Vending machines							49. Plan review required for new or remodel construction			
										50. Permits Available			
										51. Impoundment of unsanitary equipment or food			
										52. Permit Suspension			
										53. Other			

*7.6, 34.5, 36.8, 40.8, 13.1, 30.9, 36.5, 36.0, 34.6, 37.1, 30.9, 36.9, 8.8, 6.8, 15.1, 36.9*  
*Dw. Criteria 33.1*

**OBSERVATIONS AND CORRECTIVE ACTIONS:** *Enlarging the opening on the air gap in the kitchen should fix the leaky issue. Make sure to do the same in the Bar. Good work on collection, just a little more labeling, and you'll be perfect!*

Reinspection fees will be charged for all subsequent reinspection 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]*

<b>DBA/NAME</b>	<b>DATE</b>
Food Safety Cert Name:	Exp. Date:
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<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>