

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

<b>DBA/NAME</b> <i>Journey's End</i>	<b>DATE</b> <i>4-11-2024</i>
<b>ADDRESS</b>	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b>
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>FOOD CERT</b> <i>Sarah Swanlund</i>   <b>EXP</b> <i>3/28/2027</i>	<b>CORRECT MINOR VIOLATIONS BY:</b>

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	
X			1. Demonstration of knowledge; food safety certification 9/18/2014					X		12. Proper procedures followed for returned and re-service of food				
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>				
		X	2. Communicable disease; reporting, restrictions & exclusions				X			14. Food obtained from approved source				
X			3. No discharge from eyes, nose, and mouth				X			15. Shelf stock with completed tags, in good condition, properly stored/displayed				
	X		4. Proper eating, tasting, drinking or tobacco use				X			16. Compliance with Gulf Oyster Regulations				
X			5. Hands clean and properly washed; gloves used properly					X						
X			6. Adequate handwashing facilities supplied & accessible							<b>SPECIAL PROCEDURES</b>				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>						X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
X			7. Proper hot and cold holding temperatures					X	18. Consumer advisory provided for raw or undercooked foods					
X			8. Time as a public health control: Proper procedures & records					X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
	X		9. Proper cooling methods						<b>WATER &amp; WASTE WATER</b>					
X			10. Proper cooking time & temperatures				X		21. Hot and cold water available Temp					
X			11. Proper reheating procedures for hot holding						<b>LIQUID WASTE DISPOSAL</b>					
			<i>6.0, 39.6, 26.4, 165.8, 40.6, 40.3, 40.4</i>				X		22. Sewage and wastewater properly disposed					
			<i>40.2, 39.6, 40.0, 39.8, 14.6, 5.4, 9.1, 40.6</i>						<b>VERMIN</b>					
			<i>782, 12.4, 15.7, 39.2</i>				X		23. No rodents, insects, birds, or animals					
			<i>Cherise B/L</i>			OUT							OUT	
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>							39. Adequate ventilation and lighting; designated areas, use				
			25. Person in charge present and performs duties						40. Thermometers provided and accurate					
			26. Personal cleanliness and hair restraints						41. Wiping cloths: properly used and stored					
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL 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>PERMANENT FOOD FACILITIES</b>				
			31. Food properly stored; food storage containers identified						46. Floor, walls and ceilings: properly built, maintained in good repair, and clean					
			32. Consumer self-service facilities properly constructed and maintained						47. No unapproved private homes/ living or sleeping quarters					
			33. Food properly labeled & honestly presented						<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>					
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							48. Signs posted; last inspection report available				
			34. Nonfood contact surfaces clean and in good repair.						49. Plan review required for new or remodel construction					
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available						50. Permits Available					
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						51. Impoundment of unsanitary equipment or food					
			37. Equipment, utensils and linens: Properly stored and used						52. Permit Suspension					
			38. Vending machines						53. Other					

**OBSERVATIONS AND CORRECTIVE ACTIONS:** *Amazing job with the collections from the last inspection. Keep an eye on the Deli Cases in the Kitchen, they may get too hot when the weather warms up. Keep up the great work!*

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 indicted violations by the next scheduled time, call this office prior to the inspection day.  
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**TRINITY COUNTY  
ENVIRONMENTAL HEALTH  
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(530) 623-1459**

R.E.H.S. *[Signature]*  
**RECEIVED BY:** *[Signature]*