TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

	FOOD PF	KUGKA	m UFF	ICIAL	1112	PEU	IIUN	REPURI		
DBA/NAME JC S'Chec					DATE (/5/2005					
ADDRESS					RECHECK DATE					
OWNER/OPERATOR					SITE #					
MAILING ADDRESS					CORRECT MAJOR VIOLATIONS BY:					
FOOD CERT Sheize Sexton EXP 6/5/2028					CORRECT MINOR VIOLATIONS BY:					
0/5/000					<u> </u>					
In = In Compliance N/O = Not Observed N/A = Not Applicable OUT					= Out of Compliance COS = Corrected On-Site MAJ = Major Violation					
N/ O N/A DEMONSTRATION OF KNOWLEDGE COS MAJ OUT			ООТ	ΩN	N/O	NUA	PROTECTION FROM CONTAMINATION CO	i MAJ	СИТ	
Demonstration of knowledge; food safety certification 9/18/2014						•	12. Proper procedures followed for returned and re-service of food		İ	
EMPLOYEE KEALTH & HYGIENIC PRACTICES							13. Food contact surfaces: clean and sanitized			
2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES						
3. No discharge from eyes	s, nose, and mouth			ļ		Z		14. Food obtained from approved source		
4. Proper eating, tasting, of	drinking or tobacco use	- [1	ļ	"	ſ		15. Shelf stock with completed tags, in good candition, properly stored/displayed		
5. Hands clean and prope	erly washed; gloves use	d					1	16. Compliance with Gulf Oyster Regulations		
property 6. Adequate handwashing facilities supplied &					SPECIAL PROCEDURES					
accessible						· · · ·		17. Compliance with variance, specialized		T
TIME AND TEMPERATURE RELATIONSHIPS					V	process, reduced oxygen packeging, & MACCP Plan				
7. Proper hot and cold hot	lding temperatures					/	1	18. Consumer advisory provided for raw or undercooked foods		<u> </u>
8. Time as a public health procedures & records	control: Proper				V	/		20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
9. Proper cooling methods	s					/- -	<u> </u>	WATER & WASTE WATER		
11 10.Proper cooking time & t								21. Hot and cold water available Temp	1	T
11.Proper reheating proce	edures for hot holding				LIQUED WASTE DISPOSAL					
711. 79.9 744 - 14, 32.7 35.767				1			22. Sewage and wastewater property disposed	7	T	
147.6.1693.142.2.1491,402					7	·	VERMIN	_		
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H-1-1-0-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-	Conne				/	<u> </u>		23. No rodents, insects, birds, or animals	1	Ī
Blench D.W. +1	Corne			OUT	Ė			23. No rodents, insects, birds, or animals		CUT
BICKED D.W. +1 SUPERVISION PPE	RSONAL CLEANLIN			OUT	39			23. No rodents, insects, birds, or animals llation and lighting; designated areas, use		OUT
Blench D.W. +1	RSONAL CLEANLIN			OUT	39 40.	Thermo	meters	23. No rodents, insects, birds, or animals liation and lighting; designated areas, use provided and accurate		OUT
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