TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH

FOOD F	KUGKA	0									
DBANAME HIW HSIGN FORD				DATE (-23-2024							
ADDRESS				RECHECK DATE							
OWNER/OPERATOR				SITE#							
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:							
FOOD CERT V/F EXP				CORRECT MINOR VIOLATIONS BY:							
In = In Compliance N/O = Not Observed N/A = Not Applicable OUT =					of Comp	liance	COS = Corrected On-Site MAJ = Major	Violation			
□ N/O N/A DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT	
1 1. Demonstration of knowledge; food sa	fety					/	12. Proper procedures followed for returned				
certification 9/18/2014 EMPLOYEE HEALTH & HYGIENIC PRACTICES			L	/			and re-service of food 13. Food contact surfaces: clean and sanitized				
2. Communicable disease; reporting, restriction							FOOD FROM APPROVED SOURCES	* .			
exclusions / 3. No discharge from eyes, nose, and mouth			<u> </u>	6			14. Food obtained from approved source	· · · · · ·	<u> </u>		
4. Proper eating, tasting, drinking or tobacco u	se			1			15. Shelf stock with completed tags, in good		-		
5. Hands clean and property washed; gloves u			<u> </u>	Ľ	 		condition, properly stored/displayed				
property						V	16. Compliance with Gulf Oyster Regulations	اــــا			
6. Adequate handwashing facilities supplied & accessible					SPECIAL PROCEDURES						
/ TIME AND TEMPERATURE RELATIONSHIPS						V	17. Compliance with variance, specialized process, reduced oxygen packaging, & MACCP Plan				
7. Proper hot and cold holding temperatures						V	18. Consumer advisory provided for raw or undercooked foods				
8. Time as a public health control: Proper procedures & records						. //	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
9, Proper cooling methods					-/		WATER & WASTE WATER	لـــــا		l	
(/11/10.Proper cooking time & temperatures				\mathcal{L}	P		21. Hot and cold water available Temp		<u> </u>	<u> </u>	
11.Proper reheating procedures for hot holding	,			Ť			LIQUID WASTE DISPOSAL				
405. 80. 125. 40.2, 40.3				1/			22. Sewage and wastewater properly disposed				
1407 1 .0 1 100 1 (10.5)											
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				1/	<u> </u>		VERMIN 23. No rodents, insects, birds, or animals	I I			
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SUPERVISION /PERSONAL CLEANI	.INESS		OUT				23. No rodents, Insects, birds, or animals lation and lighting; designated areas, use			OUT	
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