

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

DBA/NAME <i>Ketten Pam Store</i>		DATE <i>3/21/2024</i>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>NA</i>	EXP <i>NA</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
		X	1. Demonstration of knowledge; food safety certification 9/18/2014						X	12. Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
		X	2. Communicable disease; reporting, restrictions & exclusions						X	14. Food obtained from approved source			
		X	3. No discharge from eyes, nose, and mouth				X		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							SPECIAL PROCEDURES			
		X	6. Adequate handwashing facilities supplied & accessible						X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS									X	18. Consumer advisory provided for raw or undercooked foods			
X			7. Proper hot and cold holding temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	8. Time as a public health control: Proper procedures & records						X	WATER & WASTE WATER			
		X	9. Proper cooking methods						X	21. Hot and cold water available Temp			
		X	10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL			
		X	11. Proper reheating procedures for hot holding				X			22. Sewage and wastewater properly disposed			
37.1, 35.2, 37.4							VERMIN						
							X			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS							OUT						
GENERAL FOOD SAFETY REQUIREMENTS							OUT						
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						
27. Approved thawing methods used; frozen food maintained frozen.							41. Wiping cloths: properly used and stored						
28. Food separated and protected							PHYSICAL FACILITIES						
29. Fruits and vegetables washed as required.							42. Plumbing: Plumbing in good repair, proper backflow devices						
30. Toxic substances properly identified, stored, used							43. Garbage and refuse properly disposed; facilities maintained						
FOOD STORAGE/ DISPLAY/ SERVICE							44. Toilet facilities: properly constructed, supplied, cleaned						
31. Food properly stored; food storage containers identified							45. Premises; personal/cleaning items; vermin-proofing						
32. Consumer self-service facilities properly constructed and maintained							PERMANENT FOOD FACILITIES						
33. Food properly labeled & honestly presented							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
EQUIPMENT/ UTENSILS/ LINENS							47. No unapproved private homes/ living or sleeping quarters						
34. Nonfood contact surfaces clean and in good repair.							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
35. Warewashing facilities: Adequate, maintained, properly used, test strips available							48. Signs posted; last inspection report available						
36. Equipment/ Utensils Approved; installed properly, clean, good repair, capacity							49. Plan review required for new or remodel construction						
37. Equipment, utensils and linens: Properly stored and used <i>produce fridge</i>							50. Permits Available						
38. Vending machines							51. Impoundment of unsanitary equipment or food						
							52. Permit Suspension						
							53. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS: *Produce fridge needs a cleaning. Other than that everything is great.*

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.
□

**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]*
Page 1 of