TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH

1005.	'NOGINA			INOL	LUI	IUIT	REPORT		
DBANAME Ketten Pom Stole				DATE 3 /2 / 7024					
ADDRESS				RECHECK DATE					
OWNER/OPERATOR				SITE#					
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:					
FOOD CERT / / EXP ///				CORRECT MINOR VIOLATIONS BY:					
		0/1		L					
tn = tn Compliance N/O = Not Observed	N/A = Not	Applicable	e OUT	= Out of	Comp	liance	COS = Corrected On-Site MAJ = Major Violation	n	
DI N/A DEMONSTRATION OF KNOWLEDGE	cos	MAJ	СП	IN	N/O	N/A	PROTECTION FROM CONTAMINATION COS	MAJ	CUT
1. Demonstration of knowledge; food si certification 9/18/2014 EMPLOYEE HEALTH & HYGIENIC PRA The state of the stat						X	Proper procedures followed for returned and re-service of food Service of food Service of food		
2. Communicable disease; reporting, restriction		Τ					FOOD FROM APPROVED SOURCES		L
exclusions 3. No discharge from eyes, nose, and mouth		-					14. Food obtained from approved source	`	<u> </u>
4. Proper eating, tasting, drinking or tobacco u	60					\overline{V}	15. Shelf stock with completed tags, in good		
5. Hands clean and properly washed; gloves u			ļ				condition, properly stored/displayed		
property	į					X	16. Compliance with Gulf Oyster Regulations	<u> </u>	
6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES					
TIME AND TEMPERATURE RELATIONSHIPS						X	Tr. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
7. Proper hot and cold holding temperatures						X	18. Consumer advisory provided for raw or undercooked foods		
8. Time as a public health control: Proper	_					Ÿ	20. Licensed health care facilities/ public &	1	
procedures & records			ļ				private schools; prohibited foods not offered		
9. Proper cooling methods		 	<u> </u>				WATER & WASTE WATER	1	Т
11 10.Proper cooking time & temperatures			 	21. Hot and cold water available Temp					
11.Proper reheating procedures for hot holdin	9	<u> </u>	<u> </u>	<u> </u>			LIQUID WASTE DISPOSAL		ı
37.1, 35.2, 37.4				22. Sewage and wastewater properly disposed					
		13.75					VERMIN		
								1	1
			OUT	M			23. No rodents, insects, birds, or animals		OUT
SUPERVISION (PERSONAL CLEAN)	INESS		OUT		\degus	te venti			ОИТ
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