TRINITY COUNTY
DIVISION OF ENVIRONMENTAL HEALTH
DOD PROGRAM OFFICIAL INSPECTION REPO

FOOD PROGRAM OFFICIAL INSPECTION REPORT										
DBANAME OLD LEWISTON RESOLD RUNAN				DATE 125 + 7025						
ADDRESS .				RECHECK DATE						
OWNER/OPERATOR				SITE#						
MAILING ADDRESS				CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT EXP			CORRECT MINOR VIOLATIONS BY:							
tn = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation										
IN O NA DEMONSTRATION OF KNOWLEDGE	COS M	U OUT	IN.	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT	
1. Demonstration of knowledge; food safety					U	12 Proper procedures followed for returned				
certification 9/18/2014  EMPLOYEE HEALTH & HYGIENIC PRACTICES			-		V	and re-service of food  13. Food contact surfaces: clean and sanitized				
2/Communicable disease; reporting, restrictions & exclusions			FOOD FROM APPROVED SOURCES							
3. No discharge from eyes, nose, and mouth		_	0			14-Food obtained from approved source	Т			
4. Proper eating, tasting, drinking or tobacco use					V	15. Shelf stock with completed tags, in good condition, properly stored/displayed				
5. Hands clean and properly washed; gloves used		-	1			18. Compliance with Gulf Oyster Regulations				
property  6 Adequate handwaching facilities symptical 8			₽			<u> </u>			L	
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					1	18. Consumer advisory provided for raw or undercooked foods				
8. Time as a public health control: Proper procedures & records				·	i	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
9. Proper cooling methods						WATER & WASTE WATER				
11 10.Proper cooking time & temperatures					U	21. Hot and cold water available Temp				
11.Proper reheating procedures for hot holding						/ LIQUID WASTE DISPOSAL				
-T2 29.P 1.4					11	22. Sewage and wastewater properly disposed	I			
73/3/14/1.4						EL CENGGE EIG WASCINGED PROPOSED				
						VERMIN	4	1.00		
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