

email CPC

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

DBA/NAME <i>Pinewood Cove Marina</i>	DATE <i>8-24-2023</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>N/A</i>	EXP
	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
			1. Demonstration of knowledge; food safety certification 9/18/2014							12. Proper procedures followed for returned and re-service of food			
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							13. Food contact surfaces: clean and sanitized			
			2. Communicable disease; reporting, restrictions & exclusions							<b>FOOD FROM APPROVED SOURCES</b>			
			3. No discharge from eyes, nose, and mouth							14. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use							15. Shelf stock with completed tags, in good condition, properly stored/displayed			
			5. Hands clean and properly washed; gloves used properly							16. Compliance with Gulf Oyster Regulations			
			6. Adequate handwashing facilities supplied & accessible							<b>SPECIAL PROCEDURES</b>			
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures							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							<b>WATER &amp; WASTE WATER</b>			
			10. Proper cooking time & temperatures							21. Hot and cold water available Temp			
			11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>			
			<i>37.3, 39.1, -14</i>							22. Sewage and wastewater properly disposed			
										<b>VERMIN</b>			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
			<b>SUPERVISION /PERSONAL CLEANLINESS</b>							39. Adequate ventilation and lighting; designated areas, use			
			25. Person in charge present and performs duties							40. Thermometers provided and accurate			
			26. Personal cleanliness and hair restraints							41. Wiping cloths: properly used and stored			
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>			
			27. Approved thawing methods used, frozen food maintained frozen.							42. Plumbing: Plumbing in good repair, proper backflow devices			
			28. Food separated and protected							43. Garbage and refuse properly disposed; facilities maintained			
			29. Fruits and vegetables washed as required.							44. Toilet facilities: properly constructed, supplied, cleaned			
			30. Toxic substances properly identified, stored, used							45. Premises; personal/cleaning items; vermin-proofing			
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PERMANENT FOOD FACILITIES</b>			
			31. Food properly stored; food storage containers identified							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			32. Consumer self-service facilities properly constructed and maintained							47. No unapproved private homes/ living or sleeping quarters			
			33. Food properly labeled & honestly presented							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>							48. Signs posted; last inspection report available			
			34. Nonfood contact surfaces clean and in good repair.							49. Plan review required for new or remodel construction			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Permits Available			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Impoundment of unsanitary equipment or food			
			37. Equipment, utensils and linens: Properly stored and used							52. Permit Suspension			
			38. Vending machines							53. Other			

OBSERVATIONS AND CORRECTIVE ACTIONS:

Great Work with temps!

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]*

<b>DBA/NAME</b>	<b>DATE</b>
Food Safety Cert Name:	Exp. Date:
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**OBSERVATIONS AND CORRECTIVE ACTIONS**

Large empty rectangular area for recording observations and corrective actions.