

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

DBA/NAME <b>THP</b>	DATE <b>02-22-2024</b>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <b>Lindsay Poppin</b> EXP <b>April 30, 2027</b>	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>							<b>FOOD FROM APPROVED SOURCES</b>						
✓	✓		2. Communicable disease; reporting, restrictions & exclusions				✓			14. Food obtained from approved source			
✓	✓		3. No discharge from eyes, nose, and mouth				✓			15. Shelf stock with completed tags, in good condition, properly stored/displayed		✓	
✓	✓		4. Proper eating, tasting, drinking or tobacco use				✓			16. Compliance with Gulf Oyster Regulations			
✓	✓		5. Hands clean and properly washed; gloves used properly				<b>SPECIAL PROCEDURES</b>						
✓	✓		6. Adequate handwashing facilities supplied & accessible				✓			17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							✓			18. Consumer advisory provided for raw or undercooked foods			
✓	✓		7. Proper hot and cold holding temperatures				✓			20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
✓	✓		8. Time as a public health control: Proper procedures & records				<b>WATER &amp; WASTE WATER</b>						
✓	✓		9. Proper cooling methods				✓			21. Hot and cold water available Temp			
✓	✓		11 10. Proper cooking time & temperatures				<b>LIQUID WASTE DISPOSAL</b>						
✓	✓		11. Proper reheating procedures for hot holding				✓			22. Sewage and wastewater properly disposed			
35.7, 26.3, 27.1, 33.6, 13.3, 40.3, 32.6, 39.9, 27.7, 9.4, 20.4, 0.7, 6.1 Blanch San.							<b>VERMIN</b>						
						OUT	✓			23. No rodents, insects, birds, or animals			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
			25. Person in charge present and performs duties							39. Adequate ventilation and lighting; designated areas, use			OUT
			26. Personal cleanliness and hair restraints							40. Thermometers provided and accurate			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>										41. Wiping cloths: properly used and stored			
			27. Approved thawing methods used; frozen food maintained frozen.							<b>PERMANENT FOOD FACILITIES</b>			
			28. Food separated and protected							42. Plumbing: Plumbing in good repair, proper backflow devices			
			29. Fruits and vegetables washed as required.							43. Garbage and refuse properly disposed; facilities maintained			
			30. Toxic substances properly identified, stored, used							44. Toilet facilities: properly constructed, supplied, cleaned			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>										45. Premises; personal/cleaning items; vermin-proofing			
			31. Food properly stored; food storage containers identified							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			32. Consumer self-service facilities properly constructed and maintained							48. Signs posted; last inspection report available			
			33. Food properly labeled & honestly presented							49. Plan review required for new or remodel construction			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										50. Permits Available			
			34. Nonfood contact surfaces clean and in good repair.							51. Impoundment of unsanitary equipment or food			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							52. Permit Suspension			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							53. Other			
			37. Equipment, utensils and linens: Properly stored and used										
			38. Vending machines										

**OBSERVATIONS AND CORRECTIVE ACTIONS:** Amazing job on the collection! Only issue was corrected on site, make sure to label anything that has been opened up, prepped, or taken out of its original packaging.

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.  
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**TRINITY COUNTY  
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R.E.H.S. *M.A.*  
**RECEIVED BY:**  
*Jessica Swain*  
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