

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

DBA/NAME <i>Rapid Rhondas Sabon</i>	DATE <i>10-17-2023</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Rhonda Rothwell</i>   EXP <i>March 21, 2027</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	
✓			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				✓			13. Food contact surfaces: clean and sanitized				
✓	✓		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>15.9, 16.1, 35.1, 35.7, 36.2, 39.1, 35.3,</i>				✓			22. Sewage and wastewater properly disposed				
							✓			<b>VERMIN</b>				
							✓			23. No rodents, insects, birds, or animals				
<i>Phach Sani &amp; Sani Sani</i>							OUT							
<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							
			26. Personal cleanliness and hair restraints				40. Thermometers provided and accurate							
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD 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>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
			31. Food properly stored; food storage containers identified				48. Signs posted; last inspection report available							
			32. Consumer self-service facilities properly constructed and maintained				49. Plan review required for new or remodel construction							
			33. Food properly labeled & honestly presented				50. Permits Available							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>51. Impoundment of unsanitary equipment or food</b>							
			34. Nonfood contact surfaces clean and in good repair.				52. Permit Suspension							
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available				53. Other							
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity											
			37. Equipment, utensils and linens: Properly stored and used											
			38. Vending machines											

OBSERVATIONS AND CORRECTIVE ACTIONS: *Great work collecting prior 1540* ☺

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  
ENVIRONMENTAL HEALTH  
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(530) 623-1459**

R.E.H.S. *[Signature]*  
RECEIVED BY: *[Signature]*