## TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH

DATE 1-223 ADRESS RECHECK DATE  WAILING ADDRESS FOOD CERT AGE - COMPRIONERS  In - In Compliance NID - Not Observed NIA - Not Applicable OUT - Out of Compliance COS - Corrected On-Site MAJ - Major Violation  In - In Compliance NID - Not Observed NIA - Not Applicable OUT - Out of Compliance COS - Corrected On-Site MAJ - Major Violation  In - In Compliance NID - Not Observed NIA - Not Applicable OUT - Out of Compliance COS - Corrected On-Site MAJ - Major Violation  In - In Compliance NID - Not Observed NIA - Not Applicable OUT - Out of Compliance COS - Corrected On-Site MAJ - Major Violation  In - In Compliance NID - Not Not Nice Seed of Note of Seed of Note of Note of Seed of Seed of Note of Seed of See				
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exclusions    A. No discharge from eyes, nose, and mouth				
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1 36. Equipment/ Utensiis Approved: Installed property, clean; good repair, capacity 1				
37. Equipment, utensils and linens: Properly stored and used  52. Permit Suspension				
38. Vending machines 53. Other				
OBSERVATIONS AND CORRECTIVE ACTIONS: Great Work everything is Clerk and with King				
Reinspection fees will be charged for all subsequent				
Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time				
schedule has been submitted and approved by this  ENVIRONMENTAL HEALTH				
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 substituted time real this effice price to the inspection dext.  ENVIRONMENTAL HEALTH  61 AIRPORT RD				
schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you				

DBA/NAME	DATE
Food Safety Cert Name:	Exp. Date:
Page 2 of	

OBSERVATIONS AND CORRECTIVE ACTIONS			
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