

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

DBA/NAME <i>Ruth Roc Campground</i>	DATE <i>3/21/2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Julia Brownfield</i> EXP <i>9-12-2024</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
X			1. Demonstration of knowledge; food safety certification 9/18/2014						X	12. Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
		X	2. Communicable disease; reporting, restrictions & exclusions						X	13. Food contact surfaces: clean and sanitized			
		X	3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source			
		X	4. Proper eating, tasting, drinking or tobacco use						X	15. Shelf stock with completed tags, in good condition, properly stored/displayed			
		X	5. Hands clean and properly washed; gloves used properly						X	16. Compliance with Gulf Oyster Regulations			
		X	6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		X	7. Proper hot and cold holding temperatures						X	18. Consumer advisory provided for raw or undercooked foods			
		X	8. Time as a public health control: Proper procedures & records						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	9. Proper cooling methods				WATER & WASTE WATER						
		X	10. Proper cooking time & temperatures						X	21. Hot and cold water available Temp			
		X	11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
<i>fridges not in use, sodas & water bottles no plot</i>									X	22. Sewage and wastewater properly disposed			
									X	23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS							VERMIN						
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						
GENERAL FOOD SAFETY REQUIREMENTS							41. Wiping cloths: properly used and stored						
27. Approved thawing methods used; frozen food maintained frozen.							PHYSICAL FACILITIES						
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						
FOOD STORAGE/ DISPLAY/ SERVICE							45. Premises; personal/cleaning items; vermin-proofing						
31. Food properly stored; food storage containers identified							PERMANENT FOOD FACILITIES						
32. Consumer self-service facilities properly constructed and maintained							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
33. Food properly labeled & honestly presented							47. No unapproved private homes/ living or sleeping quarters						
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
34. Nonfood contact surfaces clean and in good repair.							48. Signs posted; last inspection report available						
35. Warewashing facilities: Adequate, maintained, properly used, test strips available							49. Plan review required for new or remodel construction						
36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							50. Permits Available						
37. Equipment, utensils and linens: Properly stored and used							51. Impoundment of unsanitary equipment or food						
38. Vending machines							52. Permit Suspension						
							53. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS: *Make sure to keep temps below 41°F when you begin stocking potentially hazardous foods. Very clean and well kept.*

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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R.E.H.S. *R.A.*

RECEIVED BY: *Cynthia Salinas*

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