

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

DBA/NAME <i>Salzer Shop</i>	DATE <i>3-19-2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Nicholas Wilde</i> EXP <i>3/31/2028</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 stocked 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>						
							✓			22. Sewage and wastewater properly disposed			
<i>-1, 15.1, -13, 5.2, 70, 40.6, 40.3, 40.1 40.9, 40.2, 40.2, 43.9 → Upper Delic case 2.6, 26.4, 35.1, 5.2, 35.2, 34.3, 34.1</i>							<b>VERMIN</b>						
							✓			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			
			26. Personal cleanliness and hair restraints							40. Thermometers provided and accurate			X
<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>										51. Impoundment of unsanitary equipment or food			
			34. Nonfood contact surfaces clean and in good repair.			X				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			Y							
			37. Equipment, utensils and linens: Properly stored and used										
			38. Vending machines										

**OBSERVATIONS AND CORRECTIVE ACTIONS:** *Note that some baby food, the water bars, expire in under a month, make sure to discard if they don't sell by then. The Pizza fridge is in need of a deep clean. Make sure to get thermometers in freezer in the back Deli case and Veggie display. Need to lower Deli case temps below 41 F, and*

Reinspection fees will be charged for all subsequent reinspection 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. <input type="checkbox"/>	<b>TRINITY COUNTY ENVIRONMENTAL HEALTH</b> 61 AIRPORT RD P.O. BOX 476 WEAVERVILLE, CA 96093 (530) 623-1459	<b>R.E.H.S. M.A.</b> RECEIVED BY: <i>[Signature]</i>
	Page 1 of	

*Keep an eye on the Dairy/lunch meat section of the walk in, it's going to be a problem when it gets hotter.*

Handwritten text at the top of the page, possibly a title or header.

Main body of handwritten text, appearing to be a list or series of entries.

Handwritten text in the middle section, possibly a continuation of the list.

Handwritten text at the bottom of the page, possibly a conclusion or footer.

DBA/NAME <i>Salyer Store</i>	DATE <i>3-19-2024</i>
Food Safety Cert Name: <i>Nicholas Wilde</i>	Exp. Date: <i>3/31/2025</i>
Page 2 of 2	

OBSERVATIONS AND CORRECTIVE ACTIONS

Keep in mind when you begin to upgrade your sinks that we require 5 sinks: A 3 compartment sink for washing → Rinsing → Sanitizing, a separate sink just for handwashing, and a produce sink for washing produce.

The 5-sink system reduces the likelihood of contamination

-I'll check with my coworkers what ~~steps~~ we need in regards to the produce fridge

↳ If produce and handwashing sink will be close to one another, make sure to put a stainless steel divider between them

\**Th A.*

\*