## TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH

FOOD PROGRAM	I OFFICIA	LINO		TOTALLE OIL			
DBA/NAME Sharts Weddings			DATE 8-28-203				
ADDRESS			RECHECK DATE				
OWNER/OPERATOR			SITE#				
MAILING ADDRESS			CORRECT MAJOR VIOLATIONS BY:				
FOOD CERT Elever Bremer EXP Tet			CORRECT MINOR VIOLATIONS BY:				
10 thus ments							
In = In Compliance N/O = Not Observed N/A = Not A	Applicable <b>O</b> l	T = Out	of Com	pliance COS = Corrected On-Site MAJ = Major Violation			
IN O N/A DEMONSTRATION OF KNOWLEDGE COS	MAJ OU	IN	N/O	N/A PROTECTION FROM CONTAMINATION COS MAJ	OUT		
Demonstration of knowledge; food safety	The second		/	12. Proper procedures followed for returned			
certification 9/18/2014  EMPLOYEE HEALTH & HYGIENIC PRACTICES		V	/	and re-service of food  13. Food contact surfaces: clean and sanitized			
/2. Communicable disease; reporting, restrictions &				FOOD FROM APPROVED SOURCES			
exclusions  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			
5. Hands clean and properly washed; gloves used		1		condition, properly stored/displayed	-		
properly		_		16. Compliance with Gulf Oyster Regulations			
6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES			
TIME AND TEMPERATURE RELATIONSHIPS				17. Compliance with variance, specialized process, reduced oxygen packaging, &			
7. Proper hot and cold holding temperatures				19. Consumer advisory provided for raw or undercooked foods			
8. Time as a public health control: Proper		1		20. Licensed health care facilities/ public &			
procedures & records			_	private schools; prohibited foods not offered			
9. Proper cooling methods		1/		WATER & WASTE WATER			
10.Proper cooking time & temperatures		-		21. Hot and cold water available Temp			
11.Proper reheating procedures for hot holding		1	/	LIQUID WASTE DISPOSAL	_		
Refrigations not in operation	1	L.		22. Sewage and wastewater properly disposed			
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1 event September 215+	011	V		VERMIN  23. No rodents, insects, birds, or animals	OUT		
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