TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

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AI	DRE	SS	19				RE	CHEC	K DA	TE 2009		
01	VNE	R/OPE	RATOR				SIT	E#	-			
M	AILIN	G ADI	DRESS			_			T MA	JOR VIOLATIONS BY:		
FC	OD (ERT	Daein 30 calexe	(75	0				IOR VIOLATIONS BY:		
			Die IN 30 Cold	4	0/	-0	909	MILLE	, i willy	IOR VIOLATIONS BY:		
		,	n = In Compliance N/O = Not Observed									
IN	N/			N/A = Not			= Out	of Com	pliance			
IN	0	N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	IN	N/O	N/A		MAJ	OUT
			Demonstration of knowledge; food safety certification 9/18/2014			X			X	12. Proper procedures followed for returned and re-service of food		
	~		EMPLOYEE HEALTH & HYGIENIC PRACTION 2. Communicable disease; reporting, restrictions &	CES			X			13. Food contact surfaces: clean and sanitized		
			exclusions							FOOD FROM APPROVED SOURCES		
X	. /		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						V			
-			properly 6. Adequate handwashing facilities supplied &	-		-			1	16. Compliance with Gulf Oyster Regulations		
X			accessible							SPECIAL PROCEDURES		
			TIME AND TEMPERATURE RELATIONSHI	PS					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	ья	
X			8. Time as a public health control: Proper						V	20. Licensed health care facilities/ public &	-	
	V		procedures & records 9. Proper cooling methods	-				GET AND		private schools; prohibited foods not offered		
	^	V11	10.Proper cooking time & temperatures			-	V			WATER & WASTE WATER		
		X	11.Proper reheating procedures for hot holding	-						21. Hot and cold water available Temp		
2	07	/	7	00	1.0	2	1			LIQUID WASTE DISPOSAL		
7	DI	24	16.6, 402, 8.1, 395, 4	0.7	40,	3	X			22. Sewage and wastewater properly disposed		
30	1	21	6,404,401,3861	1.4		1	. /			VERMIN		
46	at) R.		- 1			X			23. No rodents, insects, birds, or animals		
			SUPERVISION /PERSONAL CLEANLINE	22		OUT	20	Adoguo	to ventil	often and lighting desired d		OUT
25.	erson	in char	ge present and performs duties	-						ation and lighting; designated areas, use provided and accurate	-	
26.	erson	al clean	liness and hair restraints							roperly used and stored	-	
27		ad the	GENERAL FOOD SAFETY REQUIREMEN				-	A SHOW A THOUGH IN	FACILIT			
28 1	ond s	ed thaw	ing methods used; frozen food maintained frozen. d and protected							bing in good repair, proper backflow devices		
			etables washed as required.							fuse properly disposed; facilities maintained properly constructed, supplied, cleaned	-	
			es properly identified, stored, used							nal/cleaning items; vermin-proofing	-	
			FOOD STORAGE/ DISPLAY/ SERVICE						1 1000	PERMANENT FOOD FACILITIES	A SANSA	No. Link
			tored; food storage containers identified				46. F	loor, wa	alls and	ceilings: properly built, maintained in good repair, and clean		
			service facilities properly constructed and maintal labeled & honestly presented	ined			47. N	o unap		private homes/ living or sleeping quarters		
00.	ood p	торену	EQUIPMENT/ UTENSILS/ LINENS				AR S	iane no		BIGNS, MISC. REQUIREMENTS & ENFORCEMENT st inspection report available	-	
34.	Vonfoc	d conta	ct surfaces clean and in good repair.							ired for new or remodel construction	-	
35.	Narew	ashing t	facilities: Adequate, maintained, properly used, te	st strips av	vailable				Available			
			ensils Approved; installed properly, clean; good re	pair, capa	city					unsanitary equipment or food		
		g machi	ensils and linens: Properly stored and used				_		uspensio	on	_	
	ERVA	Name of Street	D CORRECTIVE ACTIONS: (JG K-1	10 (leses		53.0	Name and Address of the Owner, where		2500/1/2 212 10 21	453	-
_			O COMPENSIONS. WATER	7	71	7		he	To	to selle a few of alm	456	120
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approved by this syour control, you ENVIRONMENTA					NTA	L HEALTH DECEMED BY: 11/4						
	by the next spection day. 61 AIRPOF P.O. BOX						176 / PWW					
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TRIMITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH COOD PROGRAM OFFICIAL INSPECTION REPORT

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