

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

DBA/NAME <i>Trinity County Brewing Company</i>	DATE <i>04-27-2023</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>McGinn Horik</i> EXP <i>03/05/2025</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			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
✓	✓		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				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									✓	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				WATER & WASTE WATER						
✓	✓		10. Proper cooking time & temperatures				✓			21. Hot and cold water available Temp			
✓	✓		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
<i>6.2, 5.8, 38.5, 35.0, 198.4, 16.0, 38.9, 40.8, 39.9, 38.8</i>							✓			22. Sewage and wastewater properly disposed			
<i>← Chlorine Sanitation, Phosphoric Acid</i>							✓			VERMIN			
						OUT				23. No rodents, insects, birds, or animals			OUT
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
			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							PERMANENT FOOD FACILITIES						
			27. Approved thawing methods used, frozen food maintained frozen.				41. Wiping cloths: properly used and stored						
			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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
			31. Food properly stored; food storage containers identified				45. Premises; personal/cleaning items; vermin-proofing						
			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							Other						
			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: *Great work with Sani Buckets! Nothing negative to note here. Keep up the great work!*