TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD PROGRAM OFFICIAL INSPECTION REPORT						
DBANAME Trinity Could ty Jai		DATE [2 / 17 / 2025				
ADDRESS		RECHECK DATE				
OWNER/OPERATOR		SITE#				
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:				
FOOD CERT () () EXP		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						
N/O N/A DEMONSTRATION OF KNOWLEDGE COS MAJ	OUT	IN N	און סו	A PROTECTION FROM CONTAMINATION COS MAJ	CUT	
1. Demonstration of knowledge; food safety certification 9/18/2014			1	12. Proper procedures followed for returned and re-service of food		
/ EMPLOYEE HEALTH & HYGIENIC PRACTICES	_	V		13. Food contact surfaces: clean and sanifized		
2. Communicable disease; reporting, restrictions & exclusions				FOOD FROM APPROVED SOURCES		
3. No discharge from eyes, nose, and mouth		И		14. Food obtained from approved source		
4. Proper eating, tasting, drinking or tobacco use				15 Shelf stock with completed tags, in good gondition, properly stored/displayed	1/	
5. Hands clean and properly washed; gloves used properly			l	16. Compliance with Gulf Oyster Regulations		
6. Adequate handwashing facilities supplied & accessible		SPECIAL PROCEDURES				
TIME AND TEMPERATURE RELATIONSHIPS			l	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
7. Proper hot and cold holding temperatures			1	18. 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 9. Proper cooling methods			<u> </u>	private schools; prohibited foods not offered WATER & WASTE WATER		
11 10.Proper cooking time & temperatures			T	21. Hot and cold water available Temp		
11.Proper reheating procedures for hot holding		-7		LIQUID WASTE DISPOSAL		
27.9 11 -7.19 DZ 74.16	1	V	Ť	22. Sewage and wastewater properly disposed		
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Quet + DW Houst		V		VERMIN 23. No rodents, insects, birds, or animals		
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