

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

DBA/NAME <i>Tangle Blue Saloon</i>		DATE <i>12/7/2013</i>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Brandi Keith</i>	EXP <i>12/6/2015</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							14. Food obtained from approved source				
			3. No discharge from eyes, nose, and mouth							15. Shelf stock with completed tags, in good condition, properly stored/displayed				
			4. Proper eating, tasting, drinking or tobacco use							16. Compliance with Gulf Oyster Regulations				
			5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES				
			6. Adequate handwashing facilities supplied & accessible							17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
			TIME AND TEMPERATURE RELATIONSHIPS								18. Consumer advisory provided for raw or undercooked foods			
			7. Proper hot and cold holding temperatures							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			8. Time as a public health control: Proper procedures & records							WATER & WASTE WATER				
			9. Proper cooking methods							21. Hot and cold water available Temp				
			10. Proper cooking time & temperatures							LIQUID WASTE DISPOSAL				
			11. Proper reheating procedures for hot holding							22. Sewage and wastewater properly disposed				
			26.6, 176.4, 38.4, 30.6, 37.1, 38.2, 40.8							VERMIN				
			37.6, 37.9, 37.9, 35.8, 35.9, 36.3, 37.9, 37.4							23. No rodents, insects, birds, or animals				
			35.0, 39.5, 32.2, 33.1, 38.0, -0.6, -3.7, 39.0											
			24.6			OUT							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								41. Wiping cloths: properly used and stored			
			27. Approved thawing methods used; frozen food maintained frozen.							PERMANENT FOOD FACILITIES				
			28. Food separated and protected							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			29. Fruits and vegetables washed as required.							47. No unapproved private homes/ living or sleeping quarters				
			30. Toxic substances properly identified, stored, used							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				
			FOOD STORAGE/ DISPLAY/ SERVICE								48. Signs posted; last inspection report available			
			31. Food properly stored; food storage containers identified							49. Plan review required for new or remodel construction				
			32. Consumer self-service facilities properly constructed and maintained							50. Permits Available				
			33. Food properly labeled & honestly presented							51. Impoundment of unsanitary equipment or food				
			EQUIPMENT/ UTENSILS/ LINENS								52. Permit Suspension			
			34. Nonfood contact surfaces clean and in good repair.							53. Other				
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available											
			36. Equipment/ Utensils Approved; installed properly, clean; good repair capacity			X								
			37. Equipment, utensils and linens: Properly stored and used											
			38. Vending machines											

OBSERVATIONS AND CORRECTIVE ACTIONS: *Figure out why the cold held directly in the kitchen is leaking, and repair the hot water handle on handwashin sink. Make sure to clean the microwave in the kitchen. When you pay your bill, make sure to bring in a copy of Brandi Keith's Food Manager's Certification, and keep*

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.
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**TRINITY COUNTY
ENVIRONMENTAL HEALTH
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WEAVERVILLE, CA 96093
(530) 623-1459**

R.E.H.S. *KA*

RECEIVED BY:

Julie Strute

a copy on file as well.