

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

DBA/NAME <i>The Diggins</i>		DATE <i>12/07/2022</i>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Shannon Davis</i>	EXP <i>7/5/2021</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>40.9, 6.4, 32.4, 34.7, -13</i>									✓	22. Sewage and wastewater properly disposed			
							✓			VERMIN			
										23. No rodents, insects, birds, or animals			
						OUT							OUT
SUPERVISION /PERSONAL CLEANLINESS							39.. Adequate ventilation and lighting; designated areas, use						
25. Person in charge present and performs duties							40. Thermometers provided and accurate						
26. Personal cleanliness and hair restraints							41. Wiping cloths: properly used and stored						
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES						
27. Approved thawing methods used, frozen food maintained frozen.							42. Plumbing: Plumbing in good repair, proper backflow devices						
28. Food separated and protected							43. Garbage and refuse properly disposed; facilities maintained						
29. Fruits and vegetables washed as required.							44. Toilet facilities: properly constructed, supplied, cleaned						
30. Toxic substances properly identified, stored, used							45. Premises; personal/cleaning items; vermin-proofing						
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES						
31. Food properly stored; food storage containers identified							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
32. Consumer self-service facilities properly constructed and maintained							47. No unapproved private homes/ living or sleeping quarters						
33. Food properly labeled & honestly presented							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
EQUIPMENT/ UTENSILS/ LINENS							48. Signs posted; last inspection report available						
34. Nonfood contact surfaces clean and in good repair.							49. Plan review required for new or remodel construction						
35. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Permits Available						
36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Impoundment of unsanitary equipment or food						
37. Equipment, utensils and linens: Properly stored and used							52. Permit Suspension						
38. Vending machines							53. Other						

OBSERVATIONS AND CORRECTIVE ACTIONS: *Need to get everyone a food manager's or food handler's certificates for all staff.*

Reinspection fees will be charged for all subsequent reinspections 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. <input type="checkbox"/>	TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476 WEAVERVILLE, CA 96093 (530) 623-1459	R.E.H.S. <i>[Signature]</i> RECEIVED BY: <i>[Signature]</i>
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60 days