

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

DBA/NAME <i>Dollar General</i>	DATE <i>1/24/2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>NH</i>	EXP <i>NH</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			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
✓		✓	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 stock 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				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									✓	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				<b>WATER &amp; WASTE WATER</b>						
		✓	11-10. Proper cooking time & temperatures				✓		✓	21. Hot and cold water available Temp			
		✓	11. Proper reheating procedures for hot holding						✓	22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>LIQUID WASTE DISPOSAL</b>						
			25. Person in charge present and performs duties						✓	23. No rodents, insects, birds, or animals			
			26. Personal cleanliness and hair restraints						✓				
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>VERMIN</b>						
			27. Approved thawing methods used; frozen food maintained frozen.				✓		✓				
			28. Food separated and protected			X			✓				
			29. Fruits and vegetables washed as required.						✓				
			30. Toxic substances properly identified, stored, used						✓				
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>PHYSICAL FACILITIES</b>						
			31. Food properly stored; food storage containers identified						✓	39. Adequate ventilation and lighting; designated areas, use			OUT
			32. Consumer self-service facilities properly constructed and maintained						✓	40. Thermometers provided and accurate			X
			33. Food properly labeled & honestly presented						✓	41. Wiping cloths: properly used and stored			X
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>PERMANENT FOOD FACILITIES</b>						
			34. Nonfood contact surfaces clean and in good repair.						✓	42. Plumbing: Plumbing in good repair, proper backflow devices			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available						✓	43. Garbage and refuse properly disposed; facilities maintained			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity						✓	44. Toilet facilities: properly constructed, supplied, cleaned			
			37. Equipment, utensils and linens: Properly stored and used						✓	45. Premises; personal/cleaning items; vermin-proofing			
			38. Vending machines						✓	46. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
<p><i>Need to keep raw meat products beneath all other foods if storing together, drippage/leakage leads to contamination. Chicken is good where it is, beef is above toast and that's in correct storage. Need to clean the mop sink and area around it, entire rear area needs to →</i></p>							<p>48. Signs posted; last inspection report available</p> <p>49. Plan review required for new or remodel construction</p> <p>50. Permits Available</p> <p>51. Impoundment of unsanitary equipment or food</p> <p>52. Permit Suspension</p> <p>53. Other</p>						

*40.6, 40.1, 39.5, 35.6, 38.3, 37.6, 37.9, 40.2  
37.5, 34.3, 2.8, 38.1, 16.2, 2.2, 3.1, 1.1, 1.7, 1.63  
37.7, 39.4, 1.8, 40.4, 35.4*

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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(530) 623-1459**

R.E.H.S. *h A.n*

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*Crossed Tanserel*

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