

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

<b>DBA/NAME</b> <i>The Grind Espresso</i>	<b>DATE</b> <i>3-27-2024</i>
<b>ADDRESS</b>	<b>RECHECK DATE</b>
<b>OWNER/OPERATOR</b>	<b>SITE #</b>
<b>MAILING ADDRESS</b>	<b>CORRECT MAJOR VIOLATIONS BY:</b>
<b>FOOD CERT</b> <i>Kayla Smith</i> <b>EXP</b> <i>4-7-2027</i>	<b>CORRECT MINOR VIOLATIONS BY:</b>

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
<input checked="" type="checkbox"/>			1. Demonstration of knowledge; food safety certification 9/18/2014						<input checked="" type="checkbox"/>	12. Proper procedures followed for returned and re-service of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
		<input checked="" type="checkbox"/>	2. Communicable disease; reporting, restrictions & exclusions				<input checked="" type="checkbox"/>			13. Food contact surfaces: clean and sanitized			
<input checked="" type="checkbox"/>			3. No discharge from eyes, nose, and mouth				<input checked="" type="checkbox"/>			14. Food obtained from approved source			
<input checked="" type="checkbox"/>			4. Proper eating, tasting, drinking or tobacco use				<input checked="" type="checkbox"/>			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
<input checked="" type="checkbox"/>			5. Hands clean and properly washed; gloves used properly					<input checked="" type="checkbox"/>		16. Compliance with Gulf Oyster Regulations			
<input checked="" type="checkbox"/>			6. Adequate handwashing facilities supplied & accessible							<b>SPECIAL PROCEDURES</b>			
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									<input checked="" type="checkbox"/>	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<input checked="" type="checkbox"/>			7. Proper hot and cold holding temperatures					<input checked="" type="checkbox"/>		18. Consumer advisory provided for raw or undercooked foods			
		<input checked="" type="checkbox"/>	8. Time as a public health control: Proper procedures & records					<input checked="" type="checkbox"/>		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		<input checked="" type="checkbox"/>	9. Proper cooling methods							<b>WATER &amp; WASTE WATER</b>			
		<input checked="" type="checkbox"/>	10. Proper cooking time & temperatures				<input checked="" type="checkbox"/>			21. Hot and cold water available Temp			
		<input checked="" type="checkbox"/>	11. Proper reheating procedures for hot holding							<b>LIQUID WASTE DISPOSAL</b>			
<i>37.1, 36.6</i>							<input checked="" type="checkbox"/>			22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>						
			25. Person in charge present and performs duties				<input checked="" type="checkbox"/>			23. No rodents, insects, birds, or animals			
			26. Personal cleanliness and hair restraints										
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PHYSICAL FACILITIES</b>						
			27. Approved thawing methods used; frozen food maintained frozen.							39. Adequate ventilation and lighting; designated areas, use			
			28. Food separated and protected							40. Thermometers provided and accurate			
			29. Fruits and vegetables washed as required.							41. Wiping cloths: properly used and stored			
			30. Toxic substances properly identified, stored, used							<b>PERMANENT FOOD FACILITIES</b>			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			31. Food properly stored; food storage containers identified							42. Plumbing: Plumbing in good repair, proper backflow devices			
			32. Consumer self-service facilities properly constructed and maintained							43. Garbage and refuse properly disposed; facilities maintained			
			33. Food properly labeled & honestly presented							44. Toilet facilities: properly constructed, supplied, cleaned			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							<b>OTHER</b>						
			34. Nonfood contact surfaces clean and in good repair.							45. Premises; personal/cleaning items; vermin-proofing			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							47. No unapproved private homes/ living or sleeping quarters			
			37. Equipment, utensils and linens: Properly stored and used							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>			
			38. Vending machines							48. Signs posted; last inspection report available			
										49. Plan review required for new or remodel construction			
										50. Permits Available			
										51. Impoundment of unsanitary equipment or food			
										52. Permit Suspension			
										53. Other			

**OBSERVATIONS AND CORRECTIVE ACTIONS:** *Ic machine needs a bit of cleaning around the seal and white tray. Great work on corrections from last inspection!*

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

R.E.H.S. *[Signature]*  
**RECEIVED BY:** *[Signature]*  
Page 1 of