TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD PROGRAM OFFICIAL									~ · · · · · · · · · · · · · · · · · · ·							
DBANAME THE Grind Esplasso								DATE 3-27-2064								
ADDRESS							RECHECK DATE									
OWNER/OPERATOR							SITE #									
MAILING ADDRESS							CORRECT MAJOR VIOLATIONS BY:									
FOOD CERT Kan a Smith EXP 4-7-2027							CORRECT MINOR VIOLATIONS BY:									
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1																
								= Out of Compliance COS = Corrected On-Site MAJ = Major Violation								
DH .	0	N/A	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT	ON	N/O	N/A	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT			
X			Demonstration of knowledge; food sa certification 9/18/2014	fety				,	X	12. Proper procedures followed for returned and re-service of food						
EMPLOYEE HEALTH & HYGIENIC PRACTICES						X			13. Food contact surfaces: clean and sanitized							
	2. Communicable disease; reporting, restrictions & exclusions						FOOD FROM APPROVED SOURCES									
又			3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source						
X			4. Proper eating, tasting, drinking or tobacco u	se	ŀ		ľX			15. Shelf stock with completed tags, in good condition, properly stored/displayed						
Ż			5. Hands clean and properly washed; gloves u	sed	1		<u> </u>			16. Compliance with Gulf Oyster Regulations						
Θ			properly 6. Adequate handwashing facilities supplied &		-	-	\vdash	l	\triangle							
<u>\</u>			accessible		<u> </u>	<u> </u>				SPECIAL PROCEDURES			Algorithms			
			TIME AND TEMPERATURE RELATION	SHIPS					X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan						
Y			7. Proper hot and cold holding temperatures						V	18. Consumer advisory provided for raw or		-				
 ^		<u></u>	8. Time as a public health control: Proper		 	<u> </u>				undercooked foods 20. Licensed health care facilities/ public &						
	nrocedures & records						private schools; prohibited foods not offered									
		X	9. Proper cooling methods				\times	·		WATER & WASTE WATER						
		X	10.Proper cooking time & temperatures		ļ			<u> </u>		21. Hot and cold water available Temp	لــــا		Ļ			
11.Proper reheating procedures for hot holding						<u> </u>	LIQUID WASTE DISPOSAL									
2	<u></u>	<u>\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ </u>	6.6	31,36.6						22. Sewage and wastewater property disposed						
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