

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

DBA/NAME <i>The Nugget</i>	DATE <i>4-2-2024</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Leonard McChristian</i> EXP <i>1/11/2029</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
<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			
			5. Hands clean and properly washed; gloves used properly	<input checked="" type="checkbox"/>					<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>						
							<input checked="" type="checkbox"/>			22. Sewage and wastewater properly disposed			
							<b>VERMIN</b>						
							<input checked="" type="checkbox"/>			23. No rodents, insects, birds, or animals			
						OUT							OUT
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>						
			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			
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							<b>PERMANENT FOOD FACILITIES</b>						
			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			
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>						
			31. Food properly stored; food storage containers identified							48. Signs posted; last inspection report available			
			32. Consumer self-service facilities properly constructed and maintained							49. Plan review required for new or remodel construction			
			33. Food properly labeled & honestly presented							50. Permits Available			
<b>EQUIPMENT/ UTENSILS/ LINENS</b>										51. Impoundment of unsanitary equipment or food			
			34. Nonfood contact surfaces clean and in good repair.							52. Permit Suspension			
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							53. Other			
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity										
			37. Equipment, utensils and linens: Properly stored and used										
			38. Vending machines										

**OBSERVATIONS AND CORRECTIVE ACTIONS:** *Make sure Dishwasher reaches 180 ppm for sanitization. Some foods in the kitchen (veggies in the freezer) don't have a label, need to label any foods that have been opened up, taken out of it's original packaging or prepped with a date. Make sure to use gloves properly.*

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  
61 AIRPORT RD  
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(530) 623-1459**

R.E.H.S. *[Signature]*

RECEIVED BY: *[Signature]*

Page 1 of