TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

FOOD PROGRAM OFFICIAL INSPECTION REPORT												
DBANAME THE Water Ban						DATE 17 / 7 / 2028						
ADDRESS					RECHECK DATE							
OWNER/OPERATOR					SITE#							
MAILING ADDRESS					CORRECT MAJOR VIOLATIONS BY:							
FOOD CERT / Juse Cachan EXP4/15/Zaz					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 NV NVA	DEMONSTRATION OF KNOWLEDGE	cos	MAJ	CUT	IN	N/O	NIA	PROTECTION FROM CONTAMINATION	cos	MAJ	OUT	
	1. Demonstration of knowledge; food sa	fety				//		12. Proper procedures followed for returned				
certification 9/18/2014 EMPLOYEE HEALTH & HYGIENIC PRACTICES					1	Ť		and re-service of food 13. Food contact surfaces: clean and sanitized				
2. Communicable disease; reporting, restrictions & exclusions					FOOD FROM APPROVED SOURCES							
	No discharge from eyes, nose, and mouth		İ					14. Food obtained from approved source				
	4. Proper eating, tasting, drinking or tobacco u	se			V			15. Shelf stock with completed tags, in good condition, properly stored/displayed				
	5. Hands clean and property washed; gloves u	sed			Ť		,	16. Compliance with Gulf Oyster Regulations				
 	property 6. Adequate handwashing facilities supplied &		-		_	<u> </u>		<u> </u>				
C. Aucticato Haratwassing laborities Surplines at accessible								SPECIAL PROCEDURES				
TIME AND TEMPERATURE RELATIONSHIPS							V	77. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan				
	7. Proper hot and cold holding temperatures						11	18. Consumer advisory provided for raw or				
' , /	8. Time as a public health control: Proper						,	undercooked foods 20. Licensed health care facilities/ public &				
	procedures & records					_	V	private schools; prohibited foods not offered				
100	9. Proper cooling methods		 	<u> </u>	V			WATER & WASTE WATER	·····	· · · · · · · · · · · · · · · · · · ·		
	10.Proper cooking time & temperatures		ļ		<u> </u>	L		21. Hot and cold water available Temp				
106 32	11.Proper reheating procedures for hot holding		l	<u> </u>				LIQUID WASTE DISPOSAL	<u>_</u>			
29,55.2,56.1					ľ			22. Sewage and wastewater properly disposed	i	1		
		·			7/			VERMIN			• .	
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