

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

<b>DBA/NAME</b> <i>Trinity Bistro + Deli</i>	<b>DATE</b> <i>4-9-2024</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>Walter Veshill</i> <b>EXP</b> <i>1/8/2029</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
X			1. Demonstration of knowledge; food safety certification 9/18/2014					X		12. Proper procedures followed for returned and re-service of food			
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>							<b>FOOD FROM APPROVED SOURCES</b>						
		X	2. Communicable disease; reporting, restrictions & exclusions				X			13. Food contact surfaces: clean and sanitized			
X			3. No discharge from eyes, nose, and mouth				X			14. Food obtained from approved source			
			4. Proper eating, tasting, drinking or tobacco use	X			X			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
	X		5. Hands clean and properly washed; gloves used properly					X		16. Compliance with Gulf Oyster Regulations			
X			6. Adequate handwashing facilities supplied & accessible				<b>SPECIAL PROCEDURES</b>						
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
X			7. Proper hot and cold holding temperatures					X		18. Consumer advisory provided for raw or undercooked foods			
	X		8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
X			9. Proper cooling methods				<b>WATER &amp; WASTE WATER</b>						
X			10. Proper cooking time & temperatures				X			21. Hot and cold water available Temp			
	X		11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>						
			<i>665, 37.9, 35.4, 129.8, 32.9, 47.5, 366</i>				X			22. Sewage and wastewater properly disposed			
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>VERMIN</b>						
			25. Person in charge present and performs duties				X			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>PERMITS AVAILABLE</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>REQUIREMENTS &amp; ENFORCEMENT</b>			
			38. Vending machines							48. Signs posted; last inspection report available			
<b>OBSERVATIONS AND CORRECTIVE ACTIONS:</b>							<b>50. Permits Available</b>						
<i>Make sure to keep a copy of your Food Safety Manager Certification on site. Make sure to keep your personal foods out of food prep area. Give us a call when you set up your new fresh containment area.</i>							49. Plan review required for new or remodel construction 51. Impoundment of unsanitary equipment or food 52. Permit Suspension 53. Other						

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.

**TRINITY COUNTY  
ENVIRONMENTAL HEALTH**  
 61 AIRPORT RD  
 P.O. BOX 476  
 WEAVERVILLE, CA 96093  
 (530) 623-1459

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