TRINITY COUNTY DIVISION OF ENVIRONMENTAL HEALTH FOOD PROGRAM OFFICIAL INSPECTION REPORT

| | | | | | | 1011 | REPORT | | | | | |
|--|--|--|-------------------------|--|--|--|--|------------|--|-----|--|--|
| DBANAME Trinity (enter Genan Star | | | | | | DATE 1-26-2024 | | | | | | |
| ADDRESS | | | | | RECHECK DATE | | | | | | | |
| OWNER/OPERATOR | | | | SITE# | | | | | | | | |
| MAILING ADDRESS | | | | CORRECT MAJOR VIOLATIONS BY: | | | | | | | | |
| FOOD CERT /// EXP | | | | | CORRECT MINOR VIOLATIONS BY: | | | | | | | |
| | | | | | | | | | | | | |
| | | | | | | Out of Compliance COS = Corrected On-Site MAJ = Major Violation | | | | | | |
| N NA DEMONSTRATION OF KNOWLEDGE | cos | MAJ | CUT | EN | NO | N/A | PROTECTION FROM CONTAMINATION | cos | MAJ | OUT | | |
| 1. Demonstration of knowledge; food se /certification 9/18/2014 | ifety | | | | | / | 12. Proper procedures followed for returned and re-service of food | | | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | 13. Food contact surfaces; clean and sanitized | | | | | | | | |
| 2. Communicable disease; reporting, restrictions & exclusions | | | | FOOD FROM APPROVED SOURCES | | | | | | 4. | | |
| 3, No discharge from eyes, nose, and mouth | | ļ | | V | | | 24. 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 properly washed; gloves u | sed | | | | | V | 16. Compliance with Gulf Oyster Regulations | | | | | |
| 6. Adequate handwashing facilities supplied & accessible | | | | SPECIAL PROCEDURES | | | | | | | | |
| accessine | | ٠ | <u> </u> | | | 1 | 17. Compliance with variance, specialized | · · | | | | |
| TIME AND TEMPERATURE RELATION | ISHIPS | | | | | U | process, reduced oxygen packeging, & MACCP Plan | | : | | | |
| 7. Proper hot and cold holding temperatures | ļ | | | | | U | 18. Consumer advisory provided for raw or updercocked foods | | | | | |
| 8. Time as a public health control: Proper | | | | | | U | 20. Licensed health care facilities/ public & | | | | | |
| procedures & records 9. Proper cooling methods | | | | private schools; prohibited foods not offered WATER & WASTE WATER | | | | | | | | |
| 11 10.Proper cooking time & temperatures | | | | V | | | 21. Hot and cold water available Temp | | | | | |
| 11.Proper reheating procedures for hot holding | | | | LIQUED WASTE DISPOSAL | | | | | | | | |
| 37.1.37.5.37.1.74. 40.0.40.8. | | | | 22. Sewage and wastewater properly disposed | | | | | | | | |
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| 39.9.1.8.4,-12,-15,3.9,0.0 | ر ۱۲۰۰ | 10.2 | OUT | V | / | | <u> </u> | | | ОЛТ | | |
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