

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

DBA/NAME <i>Trinity High School</i>	DATE <i>11/2/2023</i>
ADDRESS	RECHECK DATE
OWNER/OPERATOR	SITE #
MAILING ADDRESS	CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>Due by Jan 2nd EXP 2024</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
			1. Demonstration of knowledge; food safety certification 9/18/2014			✓	✓	✓		12. Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
✓		✓	2. Communicable disease; reporting, restrictions & exclusions				✓			14. Food obtained from approved source			
✓			3. No discharge from eyes, nose, and mouth				✓			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
✓			4. Proper eating, tasting, drinking or tobacco use						✓	16. Compliance with Gulf Oyster Regulations			
✓			5. Hands clean and properly washed; gloves used properly							SPECIAL PROCEDURES			
✓			6. Adequate handwashing facilities supplied & accessible						✓	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
TIME AND TEMPERATURE RELATIONSHIPS							LIQUID WASTE DISPOSAL						
✓			7. Proper hot and cold holding temperatures				✓		✓	18. Consumer advisory provided for raw or undercooked foods			
✓			8. Time as a public health control: Proper procedures & records				✓			20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
✓			9. Proper cooling methods				✓			WATER & WASTE WATER			
✓			10. Proper cooking time & temperatures				✓			21. Hot and cold water available Temp			
✓			11. Proper reheating procedures for hot holding				✓			VERMIN			
<i>143.8, 226, 225, 26.8, 3.7, -2.9, 40.2, 142.2</i>							LIQUID WASTE DISPOSAL						
<i>Bleach D.W Sani</i>							22. Sewage and wastewater properly disposed						
							23. No rodents, insects, birds, or animals						
							39. Adequate ventilation and lighting; designated areas, use						
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES						
25. Person in charge present and performs duties							40. Thermometers provided and accurate						
26. Personal cleanliness and hair restraints							41. Wiping cloths: properly used and stored						
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES						
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						
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
31. Food properly stored; food storage containers identified							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
32. Consumer self-service facilities properly constructed and maintained							47. No unapproved private homes/ living or sleeping quarters						
33. Food properly labeled & honestly presented							48. Signs posted; last inspection report available						
EQUIPMENT/ UTENSILS/ LINENS							49. Plan review required for new or remodel construction						
34. Nonfood contact surfaces clean and in good repair.							50. Permits Available						
35. Warewashing facilities: Adequate, maintained, properly used, test strips available							51. Impoundment of unsanitary equipment or food						
36. Equipment/ Utensils Approved; installed properly, clean/ good repair, capacity							52. Permit Suspension						
37. Equipment, utensils and linens: Properly stored and used							53. Other						
38. Vending machines													

OBSERVATIONS AND CORRECTIVE ACTIONS: *Milk fridge needs a deep clean, and monitor its temps with an internal thermometer, if it exceeds 41°F do not keep any milk. Make sure to throw out salad bar foods at the end of the day. And make sure to order test strips that match your sanitizer (Chlorine), and keep*

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 indicated violations by the next time, call this office prior to the inspection day.

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

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