

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

DBA/NAME <i>UP North</i>		DATE <i>11/3/2018</i>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>On file</i>	EXP	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										✓	18. Consumer advisory provided for raw or undercooked foods			
✓			7. Proper hot and cold holding temperatures						✓	20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
		✓	8. Time as a public health control: Proper procedures & records							WATER & WASTE WATER				
		✓	9. Proper cooling methods						✓	21. Hot and cold water available Temp				
✓		✓	10. Proper cooking time & temperatures				✓			LIQUID WASTE DISPOSAL				
✓			11. Proper reheating procedures for hot holding				✓			22. Sewage and wastewater properly disposed				
<i>-6.4 10.4 2.4, 35.9, 34.7, 160.7, 146.1, 34.3, 35.9, 184.3, 40.6, 87.2, 54.7</i>														
<i>Black Semi</i>											VERMIN			
						OUT	✓			23. No rodents, insects, birds, or animals			OUT	
SUPERVISION /PERSONAL CLEANLINESS							PHYSICAL FACILITIES							
			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				
GENERAL FOOD SAFETY REQUIREMENTS							PERMANENT FOOD FACILITIES							
			27. Approved thawing methods used; frozen food maintained frozen.							41. Wiping cloths: properly used and stored				
			28. Food separated and protected							PHYSICAL FACILITIES				
			29. Fruits and vegetables washed as required.							42. Plumbing: Plumbing in good repair, proper backflow devices				
			30. Toxic substances properly identified, stored, used							43. Garbage and refuse properly disposed; facilities maintained				
FOOD STORAGE/ DISPLAY/ SERVICE							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			31. Food properly stored; food storage containers identified							44. Toilet facilities: properly constructed, supplied, cleaned				
			32. Consumer self-service facilities properly constructed and maintained							45. Premises; personal/cleaning items; vermin-proofing				
			33. Food properly labeled & honestly presented							PERMANENT FOOD FACILITIES				
EQUIPMENT/ UTENSILS/ LINENS							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
			34. Nonfood contact surfaces clean and in good repair.							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean				
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							47. No unapproved private homes/ living or sleeping quarters				
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT				
			37. Equipment, utensils and linens: Properly stored and used							48. Signs posted; last inspection report available				
			38. Vending machines							49. Plan review required for new or remodel construction				
										50. Permits Available				
										51. Impoundment of unsanitary equipment or food				
										52. Permit Suspension				
										53. Other				

OBSERVATIONS AND CORRECTIVE ACTIONS: *Great work on temps and sanitization, keep up the great work!!*

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

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