TRINITY COUNTY **DIVISION OF ENVIRONMENTAL HEALTH**

FOOD PROGRAM OFFICIAL INSPECTION REPORT									
DBAMAME UP NOTE			DATE 1 / 3 /2028						
ADDRESS			RECHECK DATE						
OWNER/OPERATOR		SITE#							
MAILING ADDRESS			CORRECT MAJOR VIOLATIONS BY:						
FOOD CERT ON FIRE			CORRECT MINOR VIOLATIONS BY:						
7,16									
In = In Compliance N/O = Not Observed N/A = Not Applicable OUT			= Out of Comptiance COS = Corrected On-Site MAJ = Major Violation						
N NA DEMONSTRATION OF KNOWLEDGE COS MAJ	ОЛТ	EN	NO	NA	PROTECTION FROM CONTAMINATION	cos	MAJ	ОЛ	
1. Demonstration of knowledge; food safety certification 9/18/2014	1	L.,	~		12. Proper procedures followed for returned and re-service of food				
EMPLOYEE HEALTH & HYGENIC PRACTICES 2. Communicable disease; reporting, restrictions &		"			13. Food contact surfaces: clean and sanifized		L		
exclusions	-	L.,			FOOD FROM APPROVED SOURCES				
3. No discharge from eyes, nose, and mouth	-	1/	/		14. Food obtained from approved source 15. Shelf stock with completed tags, in good	 			
4. Proper eating, tasting, drinking or tobacco use		"			condition, properly stored/displayed				
5. Hands clean and property washed; gloves used property	<u> </u>			i	16. Compliance with Gulf Oyster Regulations				
6. Adequate handwashing facilities supplied & accessible			SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS				V	17. Compliance with variance, specialized process, reduced oxygen packaging, & MACCP Plan				
7. Proper hot and cold holding temperatures				1	18. Consumer advisory provided for raw or undercooked foods				
8. Time as a public health control: Proper	 			V	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	╁	/			21. Hot and cold water available Temp	ГΤ	T	-	
11.Proper reheating procedures for hot holding	+		7		LIQUID WASTE DISPOSAL				
-6.4 (0.4 D.4, 35.9, 34.7, 160.7, 14C	1	1/			22. Sewage and wastewater properly disposed	T	- 		
363 359 1843 40 6, 3 / 2 547	+}	ř			VERNIN	i			
Black Sani		V			23. No rodents, insects, birds, or animals	П		12	
13 Vaca Jan	CUT	H			an ito totalia, ilisono, bitas, ai alimais	<u> </u>		CUT	
SUPERVISION (PERSONAL CLEANLINESS		39 Adequate ventitation and lighting; designated areas, use							
25. Person in charge present and performs duties			40. Thermometers provided and accurate						
90 Demonst classificate and heir metricity	1	44 1	8 <i>E</i> -1						
26. Personal cleanliness and hair restraints GENERAL FOOD SAFETY REQUIREMENTS			<u> </u>	doths: p	roperly used and stored TIES	· .		1.5	
26. Personal cleantiness and hair restraints GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen.		PHY	SICAL	doths: p				2.5.2	
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected		PHY 42.	SICAL Plumbin Garbage	cloths: p FACILI g: Plum and re	TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained				
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required.		PHY 42. 43. 44.	SICAL Plumbin Garbage Foilet fa	cloths: p FACILI g: Plum and re clittes:	TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned				
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected		PHY 42. 43. 44.	SICAL Plumbin Garbage Foilet fa	cloths: p FACILI g: Plum and re clittes:	TIES bing in good repair, proper backflow devices fuse properly disposed; facilities maintained				
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used		PHY 42. 43. 44. 45.	SICAL Plumbin Garbage Toilet fa Premise	cloths: p FACILI g: Plum e and re cillies: p es; perso alls and	Ding in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned properly constructed, supplied, cleaned properly constructed, supplied, cleaned properly certain proofing PERMANENT FOOD FACILITIES cellings: properly built, maintained in good repair	ir, and clea	n		
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained		PHY 42. 43. 44. 45.	SICAL Plumbin Garbage Toilet fa Premise	cloths: p FACILI g: Plum e and re cilities: p s; personals and proved	Ding in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned praisonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairtures homes/ living or steeping quarters		n		
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented		PHY 42. 43. 44. 45. 46. 47.	SICAL Plumbin Garbage Foilet fa Premise Floor, w No unap	cloths: p FACILI g: Plum and re cillies: p s; perso alls and proved	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned properly built, maintained in good repair private homes/ living or sleeping quarters signs, Misc. REQUIREMENTS & ENFORCE		n	# T	
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained		PHY 42. 43. 44. 45. 46. 47.	SICAL Plumbin Garbage Toilet fa Premise Floor, w No unap	sloths: p FACILI g: Plum e and re cilities: personals and eproved ested; la	Ding in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned praisonal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairtures homes/ living or steeping quarters		n		
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available		PHY 42. 43. 44. 45. 46. 47. 48. 49. 50.	SiCAL Plumbin Garbage Toilet fa Premise Floor, w No unap Signs po Plan rev Permits	control proved alls and proved asted; la iew requested; la iew req	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned properly constructed, supplied, cleaned properly constructed, supplied, cleaned properly constructed, supplied, cleaned presented in good repair to the properly built, maintained in good repair to the properly built maintained in		n		
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity		PHY 42. 43. 44. 45. 46. 47. 48. 49. 50.	SiCAL Plumbin Garbage Toilet fa Premise Floor, wa No unap Signs po Plan rev Permits Impound	soths: p FACILI g: Plum e and re cilities: p s; perso alls and proved proved proved proved Availab dment o	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned prai/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairvate homes/living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available ulred for new or remodel construction leef unsanitary equipment or food		n		
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used		PHY 42. 43. 44. 45. 46. 47. 48. 50. 51. 52.	SiCAL Plumbin Garbage Toilet fa Premise Floor, wa No unap Signs po Plan rev Permits Impound Permit Signs pound	soths: p FACILI g: Plum e and re cilities: p s; perso alls and proved proved proved proved Availab dment o	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned prai/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairvate homes/living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available ulred for new or remodel construction leef unsanitary equipment or food		n		
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Property stored and used 38. Vending machines		PHY 42. 43. 44. 45. 46. 47. 48. 50. 51. 52. 53.	SiCAL Plumbin Garbage Floilet fa Premise Floor, w No unap Signs po Plan rev Permits Impounc Permit S Other	coths: p FACILI g: Plum a and re cilities: s; perso alls and proved proved beted; la iew req Availab iment o cuspens	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned pnal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le I unsanitary equipment or food		n	9	
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS:		PHY 42. 43. 44. 45. 46. 47. 48. 50. 51. 52. 53.	SiCAL Plumbin Garbage Floilet fa Premise Floor, w No unap Signs po Plan rev Permits Impounc Permit S Other	coths: p FACILI g: Plum a and re cilities: s; perso alls and proved proved beted; la iew req Availab iment o cuspens	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned prai/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairvate homes/living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available ulred for new or remodel construction leef unsanitary equipment or food		n p ffn		
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Property stored and used 38. Vending machines		PHY 42. 43. 44. 45. 46. 47. 48. 50. 51. 52. 53.	SiCAL Plumbin Garbage Floilet fa Premise Floor, w No unap Signs po Plan rev Permits Impounc Permit S Other	coths: p FACILI g: Plum a and re cilities: s; perso alls and proved proved beted; la iew req Availab iment o cuspens	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned pnal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le I unsanitary equipment or food		n	9	
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Property stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS:		PHY 42. 43. 44. 45. 46. 47. 48. 50. 51. 52. 53.	SiCAL Plumbin Garbage Floilet fa Premise Floor, w No unap Signs po Plan rev Permits Impounc Permit S Other	coths: p FACILI g: Plum a and re cilities: s; perso alls and proved proved beted; la iew req Availab iment o cuspens	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned pnal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le I unsanitary equipment or food		n j	•	
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Property stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS:	un t	PHN 42.1 43.44.45.46.1 45.50.51.52.1 53.	Plumbin Garbage Toilet fa Premise Floor, w No unap Signs po Plan rev Permits impound Permit S Other	coths: p FACILI g: Plum a and re cilities: s; perso alls and proved proved beted; la iew req Availab iment o cuspens	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned pnal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairivate homes/ living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uired for new or remodel construction le I unsanitary equipment or food		n fin		
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: CHARLE WORK CONSTRUCTIONS TRINIT ENVIRONM CONTRICTION CONTRICTI	Y COLENTA	PHN 42.1 43.44.1 45.46.1 48.1 50.1 51.1 52.1 51.1 T RI	Plumbin Garbage Toilet fa Premise Floor, w No unap Signs po Plan rev Permits Impount Permit S Other	cloths: p FACILI g: Plum g: and re g: cilities: s; perso alls and proved proved asted; la iew req Availab fiment o auspens	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned anal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairivate homes/living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE st inspection report available uited for new or remodel construction left unsanitary equipment or food ion		n J	•	
GENERAL FOOD SAFETY REQUIREMENTS 27. Approved thawing methods used; frozen food maintained frozen. 28. Food separated and protected 29. Fruits and vegetables washed as required. 30. Toxic substances properly identified, stored, used FOOD STORAGE/ DISPLAY/ SERVICE 31. Food properly stored; food storage containers identified 32. Consumer self-service facilities properly constructed and maintained 33. Food properly labeled & honestly presented EQUIPMENT/ UTENSILS/ LINENS 34. Nonfood contact surfaces clean and in good repair. 35. Warewashing facilities: Adequate, maintained, properly used, test strips available 36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity 37. Equipment, utensils and linens: Properly stored and used 38. Vending machines OBSERVATIONS AND CORRECTIVE ACTIONS: CHART WORK CONTRIBUTION TRINIT ENVIRONM 10. All 10. All	Y COI ENTA RPOR BOX	PHN 42.1 43.1 44.1 45.1 46.1 47.1 50.1 51.1 52.1 53.1 C. L. HI T. R. L. HI T. R. L. 476.1	Pical Plumbin Garbage Toilet fa Premise Toor, who unappears to the Permits Tother Toth	stoths: p FACILI g: Plum a and re cillies: s: perso alls and proved osted; la iew req Availab dment or suspens	bing in good repair, proper backflow devices fuse properly disposed; facilities maintained properly constructed, supplied, cleaned smal/cleaning items; vermin-proofing PERMANENT FOOD FACILITIES ceilings: properly built, maintained in good repairvate homes/living or sleeping quarters SIGNS, MISC. REQUIREMENTS & ENFORCE est inspection report available uired for new or remodel construction left unsanitary equipment or food ion		n I	φ.	