

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

<b>DBA/NAME</b> <i>Weaverville Elementary</i>	<b>DATE</b> <i>11-3-2023</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>One by Jan 3rd 2024</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	
			1. Demonstration of knowledge; food safety certification 9/18/2014			✓				12. Proper procedures followed for returned and re-service of food				
			<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>								13. Food contact surfaces: clean and sanitized			
✓		✓	2. Communicable disease; reporting, restrictions & exclusions				✓			<b>FOOD FROM APPROVED SOURCES</b>				
			3. No discharge from eyes, nose, and mouth				✓			14. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use	✓			✓			15. Shelf stock with completed tags, in good condition, properly stored/displayed				
✓			5. Hands clean and properly washed; gloves used properly						✓	16. Compliance with Gulf Oyster Regulations				
✓			6. Adequate handwashing facilities supplied & accessible							<b>SPECIAL PROCEDURES</b>				
			<b>TIME AND TEMPERATURE RELATIONSHIPS</b>							✓	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
✓			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				✓			<b>WATER &amp; WASTE WATER</b>				
✓			10. Proper cooking time & temperatures				✓			21. Hot and cold water available Temp				
✓			11. Proper reheating procedures for hot holding				✓			<b>LIQUID WASTE DISPOSAL</b>				
			<i>1671, 33, 1413, 259, 156A, 1586, 31.8, 32.2, 32.6, 31.9, 16.0, 19.1, 32.6, 43, 26.8, 31.4, 45A + 56A + 11.000 Hand PW -15, 40.3</i>					✓		✓	22. Sewage and wastewater properly disposed			
			<b>SUPERVISION / PERSONAL CLEANLINESS</b>								<b>VERMIN</b>			
			25. Person in charge present and performs duties							23. No rodents, insects, birds, or animals				
			26. Personal cleanliness and hair restraints							<b>PHYSICAL FACILITIES</b>				
			<b>GENERAL FOOD SAFETY REQUIREMENTS</b>								39. Adequate ventilation and lighting; designated areas, use			
			27. Approved thawing methods used; frozen food maintained frozen.							40. Thermometers provided and accurate				
			28. Food separated and protected							41. Wiping cloths: properly used and stored				
			29. Fruits and vegetables washed as required.							<b>PERMANENT FOOD FACILITIES</b>				
			30. Toxic substances properly identified, stored, used							42. Plumbing: Plumbing in good repair, proper backflow devices				
			<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>								43. Garbage and refuse properly disposed; facilities maintained			
			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							<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>				
			<b>EQUIPMENT/ UTENSILS/ LINENS</b>								48. Signs posted; last inspection report available			
			34. Nonfood contact surfaces clean and in good repair.							49. Plan review required for new or remodel construction				
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available							50. Permits Available				
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							51. Impoundment of unsanitary equipment or food				
			37. Equipment, utensils and linens: Properly stored and used							52. Permit Suspension				
			38. Vending machines							53. Other				

**OBSERVATIONS AND CORRECTIVE ACTIONS:** *Make sure to obtain a Food Safety Manager's Certificate by January 3rd 2024. Keep it on site and email me a copy. Make sure to keep food and drink out of food prep area, if they're nearby keep them in a spill proof container. Extremely helpful and caring staff doing good work on clean*

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 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:** *Todd Capner*

Page 1 of