

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

DBA/NAME <i>Weaverville Gr</i>		DATE <i>4-2-2024</i>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>NA</i>	EXP <i>NA</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
		X	1. Demonstration of knowledge; food safety certification 9/18/2014						X	12. Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
		X	2. Communicable disease; reporting, restrictions & exclusions						X	14. Food obtained from approved source			
		X	3. No discharge from eyes, nose, and mouth				X		X	15. Shelf stock with completed tags, in good condition, properly stored/displayed			
		X	4. Proper eating, tasting, drinking or tobacco use						X	16. Compliance with Gulf Oyster Regulations			
		X	5. Hands clean and properly washed; gloves used properly						X	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
		X	6. Adequate handwashing facilities supplied & accessible						X	18. Consumer advisory provided for raw or undercooked foods			
TIME AND TEMPERATURE RELATIONSHIPS							SPECIAL PROCEDURES						
X			7. Proper hot and cold holding temperatures						X	20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
		X	8. Time as a public health control: Proper procedures & records						X	21. Hot and cold water available Temp			
		X	9. Proper cooling methods						X	22. Sewage and wastewater properly disposed			
		X	10. Proper cooking time & temperatures						X	23. No rodents, insects, birds, or animals			
		X	11. Proper reheating procedures for hot holding						X	39.. Adequate ventilation and lighting; designated areas, use			
<i>85.6, 89.2, 86.9, 85.9, 86.3</i>							LIQUID WASTE DISPOSAL						
							VERMIN						
							PHYSICAL FACILITIES						
SUPERVISION /PERSONAL CLEANLINESS							PERMANENT FOOD 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							SIGNS, MISC. REQUIREMENTS & ENFORCEMENT						
27. Approved thawing methods used; frozen food maintained frozen.							42. Signs posted; last inspection report available						
28. Food separated and protected							43. Plan review required for new or remodel construction						
29. Fruits and vegetables washed as required.							44. Permits Available						
30. Toxic substances properly identified, stored, used							45. Impoundment of unsanitary equipment or food						
FOOD STORAGE/ DISPLAY/ SERVICE							46. Floor, walls and ceilings: properly built, maintained in good repair, and clean						
31. Food properly stored; food storage containers identified							47. No unapproved private homes/ living or sleeping quarters						
32. Consumer self-service facilities properly constructed and <u>maintained</u>							48. Permit Suspension						
33. Food properly labeled & honestly presented							49. Other						
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: *Make sure to clean the self-serve drink machine, its a little dirty.*

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.

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

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