

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

DBA/NAME <i>Yellow Jacket Eatery</i>	DATE <i>8-24-2023</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
<input checked="" type="checkbox"/>			1. Demonstration of knowledge; food safety certification 9/18/2014				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		12. Proper procedures followed for returned and re-service of food			
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES						
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	2. Communicable disease; reporting, restrictions & exclusions				<input checked="" type="checkbox"/>			13. Food contact surfaces: clean and sanitized			
<input checked="" type="checkbox"/>			3. No discharge from eyes, nose, and mouth				<input checked="" type="checkbox"/>			14. Food obtained from approved source			
<input checked="" type="checkbox"/>			4. Proper eating, tasting, drinking or tobacco use				<input checked="" type="checkbox"/>			15. Shelf stock with completed tags, in good condition, properly stored/displayed			
<input checked="" type="checkbox"/>			5. Hands clean and properly washed; gloves used properly						<input checked="" type="checkbox"/>	16. Compliance with Gulf Oyster Regulations			
<input checked="" type="checkbox"/>			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES						
TIME AND TEMPERATURE RELATIONSHIPS									<input checked="" type="checkbox"/>	17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
<input checked="" type="checkbox"/>			7. Proper hot and cold holding temperatures					<input checked="" type="checkbox"/>		18. Consumer advisory provided for raw or undercooked foods			
	<input checked="" type="checkbox"/>		8. Time as a public health control: Proper procedures & records					<input checked="" type="checkbox"/>		20. Licensed health care facilities/ public & private schools; prohibited foods not offered			
	<input checked="" type="checkbox"/>		9. Proper cooling methods				WATER & WASTE WATER						
<input checked="" type="checkbox"/>			10. Proper cooking time & temperatures				<input checked="" type="checkbox"/>			21. Hot and cold water available Temp			
	<input checked="" type="checkbox"/>		11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL						
			<i>149.7, 34.8, 38.6, 37.1, 2.3, 13.7, 1.1, -10, 39.8, 32.1, 2.5</i>				<input checked="" type="checkbox"/>			22. Sewage and wastewater properly disposed			
			<i>Bleach 12.5 W. Sani-Qreat Sani-bucket</i>				VERMIN						
							<input checked="" type="checkbox"/>			23. No rodents, insects, birds, or animals			
SUPERVISION /PERSONAL CLEANLINESS							OUT						
GENERAL FOOD SAFETY REQUIREMENTS							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						
27. Approved thawing methods used, frozen food maintained frozen.							41. Wiping cloths: properly used and stored						
28. Food separated and protected							PERMANENT FOOD 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							OUT						
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						<i>1/2</i>	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						
OBSERVATIONS AND CORRECTIVE ACTIONS:							OUT						
<i>Make sure to get chlorine test strips for your Dishwasher, the Sani buckets still use the QT-10 test strips. Amazing job with labeling and temperatures!</i>													

Reinspection fees will be charged for all subsequent reinspections 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. *M.A.N.*

RECEIVED BY: *[Signature]*

DBA/NAME	DATE
Food Safety Cert Name:	Exp. Date:
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OBSERVATIONS AND CORRECTIVE ACTIONS