PERMANENT FOOD FACILITY INSPECTION REPORT
Community Development Department • Environmental Health Division
2 S. Green St., Sonora, CA 95371 • (209) 533-5633 • Fax (209) 533-5909

<table>
<thead>
<tr>
<th>Time In</th>
<th>Time Out</th>
<th>Inspection Type</th>
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<tbody>
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<td>☐ Routine ☐ Follow-Up ☐ New/Remodel Facility ☐ Complaint Response</td>
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See reverse side for code sections and requirements that correspond to each violation listed below or refer to Tuolumne County’s Field Inspection Guide for more detailed information.

Major violations pose a threat to public health and must be corrected immediately. Non-compliance may warrant closure of the food facility.

### IN N/O N/A RISK FACTOR INTERVENTIONS MAJ MIN COS

#### DEMONSTRATION OF KNOWLEDGE
1. Acceptable demonstration of food safety knowledge
2. Food Safety Certification available and current
3. Food handler cards available and current

#### EMPLOYEE HEALTH AND HYGIENE
1. Compliance with communicable disease procedures
2. No discharge from eyes, nose, or mouth
3. Proper eating, drinking, or tobacco use

#### PREVENT CONTAMINATION BY HANDS
1. Hands clean and properly washed
2. Adequate handwashing facilities supplied/accessible

#### TIME AND TEMPERATURE RELATIONSHIPS
1. Proper hot and cold holding temperatures
2. Proper use of time as a public health control
3. Proper cooling methods
4. Proper cooking time and temperatures

#### PROTECTION FROM CONTAMINATION
1. No re-service of returned food
2. Food free from contamination and adulteration
3. Food contact surfaces cleaned and sanitized as
4. Proper warewashing and sanitizing procedures
5. Chlorine (Cl) ppm
6. Quaternary Ammonium (QA) ppm
7. Heat °F
8. Iodine (I) ppm

#### FOOD FROM APPROVED SOURCE
15. Food obtained from approved source
16. Compliance with shell stock regulations; tags/display
17. Compliance with Gulf oyster regulations

#### CONFORMANCE WITH PROCEDURES
18. Compliance with HACCP plan or variance conditions

#### CONSUMER ADVISORY
19. Advisory provided for raw or undercooked food

#### HIGHLY SUSCEPTIBLE POPULATIONS
20. Prohibited foods not offered at high risk facilities

#### WATER/HOT WATER
21. Hot and cold potable water available

#### LIQUID WASTE DISPOSAL
22. Sewage/wastewater properly disposed; toilet facility usable

#### VERMIN
23. No rodents, insects, birds or animals inside facility

#### APPROVED RETAIL PRACTICES MIN

### SUPERVISION
24. Person In Charge is present and performs duties

### PERSONAL CLEANLINESS
25. Personal cleanliness and hair restraints

### GENERAL FOOD SAFETY REQUIREMENTS
26. Approved thawing methods used
27. Food protected from contamination during storage
28. Washing fruits and vegetables before use
29. Toxic substances properly identified, stored and applied

### FOOD STORAGE / DISPLAY / SERVICE
30a. Food stored at least 6 inches above floor
30b. Food stored in approved location within enclosed facility
30c. Food containers properly labeled
31a. Customer self-service utensils provided for all items
31b. Raw, open animal products excluded from self-service
32a. Food properly labeled and honestly presented
32b. Compliance with trans fat ban
32c. Compliance with menu labeling

### EQUIPMENT / UTENSILS / LINENS
33. Nonfood contact surfaces clean
34. Warewashing facilities maintained; test strips available
35. Equipment and utensils approved and in good repair
36. Properly used and stored equipment, utensils, and linens
37. Vending machines maintained
38. Proper use and storage of wiping cloths

### PHYSICAL FACILITIES
41. Plumbing maintained; proper backflow prevention
42. Garbage and refuse properly disposed
43. Toilet facilities clean, supplied, and maintained
44a. Premises kept free of debris and unnecessary equipment
44b. Proper behavior equipment
44c. Janitorial area provided, maintained, and kept clean
44d. Employee personal items stored in approved location
44e. Facility is equipped to prevent vermin entrance/exit

### PERMANENT FOOD FACILITIES
45. Floors, walls, and ceilings are maintained and kept clean
46. No living or sleeping quarters inside facility

#### SIGNS / REQUIREMENTS
47a. All required signs are posted or available as required
47b. Placard posted in approved location
47c. Facility inspection report is available upon request

#### COMPLIANCE AND ENFORCEMENT
48. Compliance with plan review requirements
49. Facility operating with a valid health permit
50. Other
Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114169, 114171, 114173, 114175, 114177, 114179, 114181, 114183, 114083, 114185, 114185.2, 114185.5)

All potentially hazardous foods shall be held at or below 41/45°F or at a temperature maintained (114000).

All potentially hazardous food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it contains any poisonous or deleterious substance that may render it improper or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114245, 112454.3)

An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (113973)

An enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM. THIS SUMMARY PAGE ListS THE REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITe ADDITIONAL SECTIONS AS APPLICABLE.
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### Food Item / Location / Temperature °F Documentation

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☐ Food temperature documentation is not applicable at the time of inspection

### Observations and Corrective Actions

- [ ] Photograph documentation obtained
- [ ] Compliance conference required
- [ ] Food equipment impounded or VC&D completed
- [ ] Food safety education required, # of employees
- [ ] Permit suspension, facility closure required

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**Inspector from Division of Environmental Health**

**Inspector Signature**

**Print Name and Title**

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**The Person in Charge is responsible for ensuring that the above-mentioned facility is in compliance with all applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Tuolumne County fee schedule.**

**Person in Charge Signature**

**Print Name and Title**