



Date of Inspection: 2/13/24

Facility Name: 2 GIRLS, 1 TRAILER	Phone Number:	PR ID# 2182
Facility Site Address: 39136 HWY 70	City: QUINCY	Zip: 95971
Permit #: 24-1325	Exp Date: 1/22/24	Permit Holder: Shelli Braswell
		Type of Inspection: ROUTINE

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site MAJ = Major violation OUT=Out of Compliance

In	N/O-N/A	COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
✓				
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: Rachelle Braswell Exp. Date: 11/10/23				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
✓				
2. Communicable disease; reporting, restrictions & exclusions				
✓				
3. No discharge from eyes, nose, and mouth				
✓				
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
✓				
5. Hands clean and properly washed; gloves used properly				
✓				
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
✓				
7. Proper hot and cold holding temperatures hot-cold				
✓				
8. Time as a public health control; procedures & records				
✓				
9. Proper cooling methods				
✓				
10. Proper cooking time & temperatures				
✓				
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
✓				
12. Returned and re-service of food				
✓				
13. Food in good condition, safe and unadulterated				
✓				
14. Food contact surfaces: clean and sanitized				

COS	MAJ	OUT
FOOD FROM APPROVED SOURCES		
✓		
15. Food obtained from approved source		
✓		
16. Compliance with shell stock tags, condition, display		
✓		
17. Compliance with Gulf Oyster Regulations		
CONFORMANCE WITH APPROVED PROCEDURES		
✓		
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan		
CONSUMER ADVISORY		
✓		
19. Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations		
✓		
20. Licensed health care facilities/ public & private schools; prohibited foods not offered		
WATER/HOT WATER		
✓		
21. Hot and cold water available Temp 120°F+		
LIQUID WASTE DISPOSAL		
✓		
22. Sewage and wastewater properly disposed		
VERMIN		
✓		
23. No rodents, insects, birds, or animals		

In	N/O-N/A	COS	MAJ	OUT
SUPERVISION				
✓				
24. Person in charge present and performs duties				
PERSONAL CLEANLINESS				
✓				
25. Personal cleanliness and hair restraints				
GENERAL FOOD SAFETY REQUIREMENTS				
✓				
26. Approved thawing methods used, frozen food				
✓				
27. Food separated and protected				
✓				
28. Washing fruits and vegetables				
✓				
29. Toxic substances properly identified, stored, used				
FOOD STORAGE/ DISPLAY/ SERVICE				
✓				
30. Food storage; food storage containers identified				
✓				
31. Consumer self-service				
✓				
32. Food properly labeled & honestly presented				
EQUIPMENT/ UTENSILS/ LINENS				
✓				
33. Nonfood contact surfaces clean				
✓				
34. Warewashing facilities: installed, maintained, used; test strips				
✓				
35. Equipment/ Utensils approved; installed; clean; good repair, capacity				
✓				
36. Equipment, utensils and linens: storage and use				
✓				
37. Vending machines				
✓				
38. Adequate ventilation and lighting; designated areas, use				

COS	MAJ	OUT
✓		
39. Thermometers provided and accurate		
✓		
40. Wiping cloths: properly used and stored		
PHYSICAL FACILITIES		
✓		
41. Plumbing: proper backflow devices		
✓		
42. Garbage and refuse properly disposed; facilities maintained		
✓		
43. Toilet facilities: properly constructed, supplied, cleaned		
✓		
44. Premises; personal/cleaning items; vermin-proofing		
PERMANENT FOOD FACILITIES		
✓		
45. Floor, walls and ceilings: built, maintained, and clean		
✓		
46. No unapproved private homes/ living or sleeping quarters		
SIGNS/ REQUIREMENTS		
✓		
47. Signs posted; last inspection report available		
COMPLIANCE & ENFORCEMENT		
✓		
48. Plan Review		
✓		
49. Permits Available		
✓		
50. Impoundment		
✓		
51. Permit Suspension		

Received by (Print) Lisa Ackley	Title
Received by (Signature) Lisa Ackley	
Specialist (Print) Dennis Eck	Specialist (Signature) [Signature]
	Re-inspection Date: Next Routine

22). wastewater observed leaking from the coupling between trailer waste tank and supplementary tank. Suggest decreasing freshwater capacity to have on-vehicle wastewater tank only. waste tank must be 50% more capacity than freshwater.