## Facility Name: CALICO FARMHOUSE

| Facility Site Address: 269 Main St. | City: CALICO | Zip: 95920 |
| Permit #: 16-14069 | Exp Date: 1/1/17 | Permit Holder: TINA BERNSTEIN |

### Date of Inspection: 1/20/16

### Type of Inspection: Routine

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

<table>
<thead>
<tr>
<th>In = In compliance</th>
<th>N/O = Not observed</th>
<th>N/A = Not applicable</th>
<th>COS = Corrected on-site</th>
<th>MAJ = Major violation</th>
<th>OUT = Out of Compliance</th>
</tr>
</thead>
</table>

### Demonstration of Knowledge

1. Demonstration of knowledge: food safety certification

### 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
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. Resumed and re-service of food
13. Food in good condition, safe and uncontaminated
14. Food contact surfaces: clean and sanitized

### Food From Approved Sources

15. Food obtained from approved source
16. Compliance with shell stock tags, condition, display
17. Compliance with Gulf Oyster Regulations
18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan
19. Consumer advisory
20. Licensed healthcare facilities/ public & private schools: prohibited foods not offered

### Time and Temperature Water

21. Hot and cold water available
22. Sewage and wastewater properly disposed
23. No rodents, insects, birds or animals

### Food Storage Display/ Service

24. Food storage; food storage containers identified
25. Consumer self-service
26. Food properly labeled & honestly presented

### Equipment Utensils/ Linens

27. Nonfood contact surfaces clean
28. Warewashing facilities: installed, maintained, used; test strips
29. Equipment/ Utensils approved; installed; clean; good repair; capacity
30. Equipment, utensils, and linens: storage and use
31. Vending machines
32. Adequate ventilation and lighting; designated areas, use

### Thermometers provided and accurate

### Wiping cloths: properly used and stored

### Plumbing: proper backflow services

### Garbage and refuse properly disposed; facilities maintained

### Toilet facilities: properly constructed, supplied, cleaned

### Premises: personal/cleaning areas

### Floor, walls and ceilings: built, maintained, and clean

### No unsanitary approved private homes/ living or sleeping quarters

### Signs: Requirements

### Plan Review

### Permits Available

### Impoundment

### Permit Suspension

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**Received by (Print):** Angela R. Britright

**Received by (Signature):** Angela R Britright

**Specialist (Print):** Bob Roberts

**Specialist (Signature):**

**Re-inspection Date:** 1/20/16
OBSERVATIONS AND CORRECTIVE ACTIONS

#35) Thoroughly clean the shelving & floors in the kitchen area.

#36) Thoroughly clean the bar area & fountain gun (barmaker) of residue.

Received by (Print)  
Angelica Boatright  
Title

Received by (Signature)  
Angelica Boatright

Specialist (Print)  
Re-inspection Date: