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

### DEMONSTRATION OF KNOWLEDGE

1. Demonstration of knowledge; food safety certification

#### EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Communicable disease; reporting, restrictions & exclusions
2. No discharge from eyes, nose, and mouth
3. Proper eating, tasting, drinking or tobacco use

#### PREVENTING CONTAMINATION BY HANDS

1. Hands clean and properly washed; gloves used properly
2. Adequate handwashing facilities supplied & accessible

#### TIME AND TEMPERATURE RELATIONSHIPS

1. Proper hot and cold holding temperatures
2. Time as a public health control; procedures & records
3. Proper cooling methods
4. Proper cooking time & temperatures
5. Proper reheating procedures for hot holding

#### PROTECTION FROM CONTAMINATION

1. Returned and re-service of food
2. Food in good condition, safe and unaltered
3. Food contact surfaces: clean and sanitized

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### FOOD FROM APPROVED SOURCES

1. Food obtained from approved source
2. Compliance with shell stock tags, condition, display
3. Compliance with Gulf Oyster Regulations
4. Compliance with variance, specialized process, reduced oxygen packaging & HACCP Plan
5. Consumer Advisory
6. Highly Susceptible Populations
7. Water/HOT WATER
8. Liquids and cold water available
9. Liquid waste disposal
10. Sewage and wastewater properly disposed
11. VERMIN
12. No rodents, insects, birds, or animals

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### SUPERVISION

1. Person in charge present and performs duties
2. Personal cleanliness and hair restraints

### PERSONAL CLEANLINESS

3. Approved thawing methods used, frozen food
4. Food separated and protected
5. Washing fruits and vegetables
6. Toxic substances properly identified, stored, used

### FOOD STORAGE/ DISPLAY SERVICE

7. Food storage; food storage containers identified
8. Consumer self-service
9. Food properly labeled & honestly presented

### EQUIPMENT/ UTENSILS/ LINENS

10. Non-food contact surfaces clean
11. Warewashing facilities: installed, maintained, used; test strips
12. Equipment/ Utensils approved; installed; clean; good repair, capacity
13. Equipment, utensils and linens: storage and use
14. Vending machines
15. Adequate ventilation and lighting; designated areas, use

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Received by (Print): Audrey Boswell

Received by (Signature): Audrey Boswell

Specialist (Print): Pat Sawyer

Specialist (Signature): [Signature]

Title: [Title]

Date of Inspection: 12/20/18

PR ID #: 103

Facility Name: Caribou Crossroads

Facility Site Address: 11242 Hwy 70

City: Clio

Zip: 95924

Phone Number: 258-1384

Permit #: 10-071

Exp Date: 5/21/19

Type of Inspection: Routine
Observations and Corrective Actions

45. Clean floor/wall under equipment on a routine basis. Accumulation of food debris observed at time of inspection.