Facility Name: **Swett Larkanelis**  
Facility Site Address: **384 Main St**  
City: **Quincy**  
Phone Number: **283-5300**  
Zip: **95971**  
Permit #: **17-151061**  
Exp Date: **9/1/18**  
Permit Holder: **Gary Cerpovicz**  

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

#### DEMONSTRATION OF KNOWLEDGE
- 1. Demonstration of knowledge; food safety certification  
  - Food Safety Cert Name: **Gary Cerpovicz**  
  - Exp Date: **10/9/21**

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

### 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
- 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

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Received by (Print): **Gary Cerpovicz**  
Title: **Owner/Owner**  

Received by (Signature): **Jerry Sipe**  
Specialist (Print): **Jerry Sipe**  
Specialist (Signature): **Jerry Sipe**  
Re-inspection Date: **Next Routine**

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Date of Inspection: **6/2/18**