FOOD FACILITY INSPECTION REPORT

Facility Name: Simpatico Center
Address: 2700 11th Place, Santa Cruz, CA 95062
Permit #: 12345
Type of Inspection: Routine

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. Food safety certification [IN]
   Food Safety Certification Name: Melissa Kleinman
   Expiration Date: 2018

EMPLOYEE HEALTH & HYGIENIC PRACTICES

2. Communicable disease: reporting, restrictions & exclusions [IN]
3. No discharge from eyes, nose & mouth [IN]
4. Proper eating, tasting, drinking or tobacco use [N/A]
5. Hands clean & properly washed; gloves properly used [IN]
6. Adequate hand washing facilities supplied & accessible [IN]
7. Proper hot and cold holding temperatures [IN]
8. Time as a public health control: procedures & records [N/A]
9. Proper cooking methods [N/A]
10. Proper cooking time & temperatures [N/A]
11. Proper reheating procedures for hot holding [IN]

PROTECTION FROM CONTAMINATION

12. Returned & reserve of food [IN]
13. Food in good condition, safe & undamaged [IN]
14. Food contact surfaces: clean & sanitized [IN]
   Sanitizer Type:
   - Chlorine
   - Quaternary Ammonium
   - Hot Water
   - Other
   Sanitizer Concentration (ppm):
   - Location:

FOOD FROM APPROVED SOURCES

15. Food obtained from approved sources [IN]
16. Compliance with shell stock tags, condition & display [IN]
17. Compliance with Gulf Oyster Regulations [IN]

CONFORMANCE WITH APPROVED PROCEDURES

18. Compliance with variance, specialized processes, reduced oxygen packaging & HACCP plan [IN]

CONSUMER ADVISORY

19. Consumer advisory provided for raw/undercooked foods [IN]

HIGHLY SUSCEPTIBLE POPULATIONS

20. Licensed healthcare facilities' public & private schools; prohibited foods not offered [IN]

HOT WATER/ COLD WATER

21. Hot & cold water available: cold temp. (°F) [IN]
    - Hot temp. (°F)

LIQUID WASTE DISPOSAL

22. Sewage & wastewater properly disposed [IN]

VERMIN

23. No rodents, insects, birds or animals [IN]

SUPERVISION

24. Person in charge present & performs duties [IN]
25. Personal cleanliness & hair restraints [IN]

GENERAL FOOD SAFETY REQUIREMENTS

26. Approved thawing methods used, frozen food [IN]
27. Food separated & protected [IN]
28. Fruits & vegetables washed [IN]
29. Toxic substances properly identified, stored & used [IN]

FOOD STORAGE/ SERVICE/ DISPLAY

30. Food storage containers identified [IN]
31. Consumer self-service [IN]
32. Food properly labeled & honestly presented [IN]

EQUIPMENT/ UTENSILS/ LINENS

33. Nonfood-contact surfaces clean [IN]
34. Warewashing facilities: installed, maintained & used; test strips [IN]
35. Equipment & utensils: approved, installed & clean; good repair; capacity [IN]
36. Equipment, utensils & linens: properly used & stored [IN]
37. Vending machines [IN]
38. Adequate ventilation & seating; designated areas, use [IN]
39. Thermometers: provided & accurate [IN]
40. Wiping cloths: properly used & stored [IN]

PHYSICAL FACILITIES

41. Plumbing: proper backflow devices; leaks [IN]
42. Garbage & refuse: properly disposed; facilities maintained [IN]
43. Toilet facilities: properly constructed, supplied & cleaned [IN]
44. Premises: personal/cleaning items; vermin-proofing [IN]

PERMANENT FOOD FACILITIES

45. Floors, walls & ceilings: built, maintained & cleaned [IN]
46. No unapproved private homes/living or sleeping quarters [IN]

SIGNS/ REQUIREMENTS

47. Signs posted: last inspection report available [IN]

COMPLIANCE & ENFORCEMENT

48. Plan review [IN]
49. Permits available [IN]
50. Impoundment [IN]
51. Permit suspension [IN]

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

Received by (print): [Signature]
Received by (signature): [Signature]
Title: [Title]
Specialist (print): [Print]
Specialist (signature): [Signature]
Phone: [Phone]

REINSPECTION DATE: 4-20-14 or after

PASS

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FOOD FACILITY INSPECTION REPORT

TEMPERATURE CONTROL

<table>
<thead>
<tr>
<th>Documentation required for all facilities with PHF</th>
<th>NO PHF</th>
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<tbody>
<tr>
<td>Type of Food</td>
<td>Temp. (°C)</td>
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<td>Food temps OK</td>
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Simpson Center

OBSERVATIONS & CORRECTIVE ACTIONS

Routine inspection revealed the following violations of the California Retail Food Code:

1. Evidence of fruit fly activity in kitchen. Heavy fly spotting observed on ceiling throughout kitchen:

   - Thoroughly clean all portions of ceiling where fly spotting is observed.
   - Clean all floor sinks in facility.
   - Clean floors under equipment and at floor-wall junction.
   - Inspect produce deliveries to remove any items with evidence of spoilage.
   - Hang all mops to dry between use. Dry out sponges and bucket too.

2. Grease residue and droplets observed inside the island exhaust hood. Also noted possible inefficient capture of smoke during charcoalier use.
TEMPERATURE CONTROL

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<tr>
<th>Type of Food</th>
<th>Temp. (°F)</th>
<th>Violation (P)</th>
<th>Process/ Holding Location</th>
<th>Food Discarded (amount)</th>
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OBSERVATIONS & CORRECTIVE ACTIONS

(2) (Continued from previous page)

- Inspect and service hood as needed to improve capture velocity. (1b assisting)

- Clean all surfaces of hood, canopy and angular piping to remove grease residue.

(3) Minor ant activity observed cereal bag storage cabinets.

- Keep this area very clean to remove food sources for ants.

- Eliminate ant trails and clean with windex or similar chemical to disrupt ant behavior.

REINSPECTED on or after 4/20/16

Note: one light ant @ cockline - repaired/replaced
4/21 1st reinspection revealed no compliance.