

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CARIBOU INN & CONVENTION CTR	REGULAR	2018-04-17	No	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				5-203.13	Inadequate number of service sinks.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
CARIBOU INN & CONVENTION CTR	REGULAR	2018-04-17	No	9-A.(8)	Lights are not shielded in the laundry areas and the linen storage facilities.	N
CARIBOU INN & CONVENTION CTR	REGULAR	2022-02-17	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-302.12	Food/ingredients containers not properly labeled.	N
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-307.11	Food not protected from other sources of contamination.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-302.14	No chemical test kit available.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
				5-203.13	Inadequate number of service sinks.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.14.(A)	Ventilation not clean.	N
CARIBOU INN & CONVENTION CTR	REGULAR	2022-02-17	No		No Violations	
CARIBOU INN & CONVENTION CTR	FOLLOW_UP_FULL	2022-03-09	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-903.11.(D)	Clean equipment and utensils, laundered linens stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-203.13	Inadequate number of service sinks.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
CARIBOU INN & CONVENTION CTR	NEWOWNER	2022-09-19	No	5-203.11	Inadequate number of hand wash facilities.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.13	Improper thawing.	N
				3-307.11	Food not protected from other sources of contamination.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-104.11	Unapproved water delivery system.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C