

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|--|----------|
| PO BOYS & PICKLES | REGULAR | 2018-04-26 | No | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| PO BOYS & PICKLES | REGULAR | 2018-11-27 | No | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| PO BOYS & PICKLES | REGULAR | 2019-05-29 | No | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 5-501.16.(C) | A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used. | N |
| PO BOYS & PICKLES | REGULAR | 2019-11-20 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 7-204.11 | Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions. | C |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PO BOYS & PICKLES | REGULAR | 2021-07-07 | Yes | 2-102.11.(A). (B) | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C |
| | | | | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 3-403.11.(A) | PHF not properly reheated to 165 F for 15 seconds for hot holding. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 4-904.11.(B) | Eating utensils not properly handled, displayed, dispensed. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| PO BOYS & PICKLES | REGULAR | 2021-11-09 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-----------------------|---|----------|
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| PO BOYS & PICKLES | REGULAR | 2022-06-08 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| PO BOYS & PICKLES | REGULAR | 2023-01-12 | No | 3-302.11.(A).(2) | Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display. | C |
| | | | | 3-501.13 | Improper thawing. | N |
| | | | | 4-201.11 | Equipment and/or utensils are not sufficiently durable. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |