

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE COCKEYED GULL	REGULAR	2018-08-06	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				5-203.13	Inadequate number of service sinks.	N
				5-202.13	Air gap required.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
THE COCKEYED GULL	REGULAR	2019-08-15	No	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
				5-203.13	Inadequate number of service sinks.	N
THE COCKEYED GULL	REGULAR	2021-08-17	No	8-201.13	Permit Holder did not submit required HACCP plans to the Regulatory Authority for approval when required before engaging in that activity.	N
THE COCKEYED GULL	REGULAR	2022-07-21	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N