

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE DAILY SCOOP	REGULAR	2020-10-01	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.11	The physical facilities are in disrepair.	N
				6-304.11	Insufficient ventilation provided.	N
THE DAILY SCOOP	REGULAR	2020-10-01	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
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				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.11	The physical facilities are in disrepair.	N
				6-304.11	Insufficient ventilation provided.	N
207 TAVERN INC	REGULAR	2022-11-17	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				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
				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.(D)	Temperature measuring devices are not easily readable.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-602.11.(C). (D)	Bulk food not properly labeled.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N