

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BURGER KING #320	REGULAR	2018-06-18	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
BURGER KING #320	REGULAR	2023-04-07	No	3-501.19.(B). (1).(2).(3)	Ready to Eat PHF held before cooking or display, or held for sale or service beyond the 4 hours.	C
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N