

| 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 |