

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RUDDERS PUBLIC HOUSE	REGULAR	2022-01-05	No	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
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				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
				4-204.112.(A)	Temperature measuring device not properly located.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				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
				6-501.14.(A)	Ventilation not clean.	N
RUDDERS PUBLIC HOUSE	REGULAR	2024-02-09	No	4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N