

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BACK COVE BBQ & PIZZERIA	REGULAR	2018-06-06	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-302.16.(A)	Unacceptable hose being used for drinking water. (Not safe.)	C
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
BACK COVE BBQ & PIZZERIA	REGULAR	2023-08-16	No	3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N