

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RESTAURANT ANGELOS OF HAMPDEN	REGULAR	2023-05-08	Yes	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				3-305.11	Food not protected from contamination during storage.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-501.11	Equipment in disrepair.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N
RESTAURANT ANGELOS OF HAMPDEN	FOLLOW_UP_FULL	2023-06-02	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-501.11	The physical facilities are in disrepair.	N