

| 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).<br>(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).<br>(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        |