

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LONGHORN STEAKHOUSE #5208	REGULAR	2019-03-04	No	2-103.11.(N)	Person in Charge did not ensure employees were informed of their responsibility to report to the Person in Charge about their health.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-302.14	No chemical test kit available.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-202.12	Ventilation may cause food contamination.	N
LONGHORN STEAKHOUSE #5208	REGULAR	2019-04-17	No		No Violations	
LONGHORN STEAKHOUSE #5208	REGULAR	2021-11-23	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				4-602.12.(C)	The cavities and door seals of microwave ovens are not cleaned with proper frequency.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				6-501.19	Toilet room door is not closed.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
LONGHORN STEAKHOUSE #5208	REGULAR	2023-11-07	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				5-501.113.(A)	Receptacles used inside that contain food residue not kept covered when not in continuous use or when filled.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N