

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PROUTS NECK BATHING ASSN	REGULAR	2018-08-24	Yes	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	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
				4-302.14	No chemical test kit available.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
PROUTS NECK BATHING ASSN	FOLLOW_UP_FULL	2019-07-10	No	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-501.11	Equipment in disrepair.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N