

| Establishment Name                  | Insp. Type | Insp. Date | Fail? | Rule Cited   | Description of Violation   | Severity |
|-------------------------------------|------------|------------|-------|--------------|--|----------|
| STOCKHOUSE RESTAURANT & SANDBAR PUB | REGULAR    | 2022-12-19 | No    | 4-702.11     | Food contact surfaces not sanitized before use after cleaning.   | C        |
|                                     |            |            |       | 3-305.11     | Food not protected from contamination during storage.  | N        |
|                                     |            |            |       | 3-304.12     | Improper between-use storage of in-use utensils.   | N        |
|                                     |            |            |       | 4-101.19     | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.     | N        |
|                                     |            |            |       | 4-501.12     | 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        |
|                                     |            |            |       | 5-402.11     | There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed | C        |
|                                     |            |            |       | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed.  | N        |
|                                     |            |            |       | 6-501.12     | The physical facilities are not clean.   | N        |