

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
GUIDIS DINER	REGULAR	2019-03-28	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-203.11	Inadequate number of hand wash facilities.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-603.15	Correct washing procedures not being followed.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-203.13	Inadequate number of service sinks.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
				6-202.11	Lights not shielded.	N
GUIDIS DINER	FOLLOW_UP_FULL	2019-03-29	No	4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-302.14	No chemical test kit available.	N
				5-203.13	Inadequate number of service sinks.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
GUIDIS DINER	FOLLOW_UP_FULL	2019-07-31	No	2-102.12	No Certified Food Protection Manager.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				5-203.13	Inadequate number of service sinks.	N

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				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
GUIDIS DINER	FOLLOW_UP_FULL	2019-11-15	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	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
				6-501.14.(A)	Ventilation not clean.	N
GUIDIS DINER	FOLLOW_UP_FULL	2020-02-19	No	6-201.12	Utility lines and pipes were installed unnecessarily exposed as to obstruct or prevent cleaning of floors, walls, or ceilings, or installed on the floor.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				5-403.12	Non-sewage liquids not properly drained.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
GUIDIS DINER	FOLLOW_UP_FULL	2020-09-15	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-403.12	Non-sewage liquids not properly drained.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-201.12	Utility lines and pipes were installed unnecessarily exposed as to obstruct or prevent cleaning of floors, walls, or ceilings, or installed on the floor.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N