

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FRANCOS BISTRO	REGULAR	2020-01-30	No	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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-302.14	No chemical test kit available.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				6-501.12	The physical facilities are not clean.	N
FRANCOS BISTRO	REGULAR	2023-03-22	No	2-102.12	No Certified Food Protection Manager.	N
				5-203.11	Inadequate number of hand wash facilities.	C
				3-304.11	Food not contacting only clean equipment and utensils.	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
				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
				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
				6-501.12	The physical facilities are not clean.	N