

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RUSTLER'S STEAKHOUSE	REGULAR	2022-09-14	Yes	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
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				4-501.114.(D). (E).(F)	Chemical solution for sanitization has not been approved or is not properly used according to manufacturer's instructions.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(A)	There is no consumer advisory.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
RUSTLER'S STEAKHOUSE	FOLLOW_UP_ FULL	2022-11-17	No	3-603.11.(A)	There is no consumer advisory.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.12	The physical facilities are not clean.	N