

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------------------|--|----------|
| COOKIEMAMA | REGULAR | 2018-10-01 | No | 5-103.11.(B) | Insufficient hot water supply. | C |
| | | | | 6-202.12 | Ventilation may cause food contamination. | N |
| COOKIEMAMA | NEWOWNER | 2019-05-16 | No | 2-102.11.(C). (2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | C |
| | | | | 5-203.11 | Inadequate number of hand wash facilities. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | 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 |
| | | | | 5-401.11 | Sewage holding tank is not properly designed. | N |
| COOKIEMAMA | REGULAR | 2019-05-17 | No | 5-203.11 | Inadequate number of hand wash facilities. | C |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| COOKIEMAMA | REGULAR | 2019-09-30 | No | 5-103.11.(B) | Insufficient hot water supply. | C |
| COOKIEMAMA | REGULAR | 2021-07-10 | No | 6-501.11 | The physical facilities are in disrepair. | N |