

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LOONEY MOOSE CAFE	REGULAR	2018-09-28	No	3-101.11	Food is adulterated, not safe or honestly presented.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-904.13	Preset tableware not properly handled/protected.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				5-402.14	Sewage / liquid waste not properly removed.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
				6-501.14.(A)	Ventilation not clean.	N
THE LOONEY MOOSE CAFE	REGULAR	2021-07-23	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				5-402.14	Sewage / liquid waste not properly removed.	N
				5-501.11	Unacceptable refuse, returnables, or recyclables storage, outdoor.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-202.11	Lights not shielded.	N
				6-202.12	Ventilation may cause food contamination.	N