

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SODEXO @ CMMC CAFETERIA	REGULAR	2018-01-30	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.12	Equipment openings, closures and deflectors are improperly designed and constructed.	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
				6-501.14.(A)	Ventilation not clean.	N
SODEXO @ CMMC CAFETERIA	REGULAR	2019-11-01	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	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
SODEXO @ CMMC CAFETERIA	REGULAR	2022-06-01	No	3-401.11	Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-302.12	Food/ingredients containers not properly labeled.	N
				4-501.11	Equipment in disrepair.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N