

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MAIN STREET DAIRY TREAT	REGULAR	2019-07-02	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-307.11	Food not protected from other sources of contamination.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.12	The physical facilities are not clean.	N
MAIN STREET DAIRY TREAT	REGULAR	2023-08-16	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-501.11	Equipment in disrepair.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N