| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------|------------|------------|-------|------------------|---|----------|
| MARGS MEX ELLSWORTH | NEWOWNER | 2020-08-21 | No | | No Violations | |
| MARGS MEX ELLSWORTH | REGULAR | 2021-06-02 | No | 5-203.11 | Inadequate number of hand wash facilities. | С |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 5-203.13 | Inadequate number of service sinks. | 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 |
| | | | | 6-201.17 | Walls and ceiling attachments are not easily cleanable. | N |
| | | | | 6-202.111 | Food establishment operations are being conducted in an unapproved location. | С |
| MARGS MEX ELLSWORTH | REGULAR | 2024-02-27 | Yes | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | С |
| | | | | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | С |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | С |
| | | | | 3-501.18.(A) | PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A). | С |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-201.16 | Wall and ceiling coverings are not easily cleanable. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-202.11 | Lights not shielded. | N |