

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|-----------------------|------------|------------|-------|--------------------------|--|----------|
| WOODHULL PUBLIC HOUSE | REGULAR | 2018-12-06 | No | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| | | | | 3-501.19.(A) | No written procedures maintained or available at the facility for food to be held with time as the only control. | C |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-202.16 | Non-food contact surfaces are improperly designed and constructed. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| | | | | 6-304.11 | Insufficient ventilation provided. | N |
| LOCALLY SAUCED | REGULAR | 2020-10-29 | No | 6-501.111.(C) | Pests found on premises due to not using proper methods to control them. | C |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 5-202.13 | Air gap required. | C |
| LOCALLY SAUCED | REGULAR | 2024-02-01 | No | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |