

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