

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DUCK FAT	REGULAR	2018-01-30	No	5-203.11	Inadequate number of hand wash facilities.	C
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				3-501.15	Cooked foods improperly cooled.	N
				5-203.14	Backflow prevention device not installed when required.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
DUCK FAT	REGULAR	2018-07-24	No	3-301.11.(E).(1)	Permit holder allowing its Food Employees to contact exposed Ready-to-Eat food with their bare hands without prior approval from the regulatory authority.	C
				5-203.11	Inadequate number of hand wash facilities.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
DUCK FAT	REGULAR	2019-02-19	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				5-203.11	Inadequate number of hand wash facilities.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.14.(A)	Ventilation not clean.	N
DUCK FAT	REGULAR	2019-09-05	No	5-203.11	Inadequate number of hand wash facilities.	C
				3-502.12.(B)	Reduced oxygen packing without required safeguards in place.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
DUCK FAT	REGULAR	2021-12-28	No	5-203.11	Inadequate number of hand wash facilities.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
DUCK FAT	REGULAR	2022-06-15	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-501.12	The physical facilities are not clean.	N
DUCK FAT	REGULAR	2023-04-12	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
DUCK FAT	REGULAR	2023-12-18	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				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).	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N