

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FLUX RESTAURANT	NEWOWNER	2018-02-14	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
FLUX RESTAURANT	REGULAR	2021-04-29	No	4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				3-305.12	Food being stored in prohibited area(s).	N
FLUX RESTAURANT	REGULAR	2023-07-07	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N