

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
IN GOOD COMPANY	REGULAR	2019-03-19	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
IN GOOD COMPANY	REGULAR	2020-03-03	No	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N