

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MAMA D'S CAFE MERCANTILE	REGULAR	2018-01-19	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	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
				3-603.11.(C)	Consumer advisory does not contain the required wording.	C
				3-302.12	Food/ingredients containers not properly labeled.	N
MAMA D'S CAFE MERCANTILE	REGULAR	2019-09-12	Yes	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-201.11.(B)	Food prepared in a private home is being used or offered for human consumption.	C
				3-306.14	Food reserved.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
MAMA D'S CAFE MERCANTILE	REGULAR	2024-04-12	Yes	2-102.12	No Certified Food Protection Manager.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-501.114.(A). (2)	Chlorine solution temperature is too low.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N