

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
REDLEAVES RESTAURANT	REGULAR	2019-07-03	Yes	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				3-307.11	Food not protected from other sources of contamination.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-502.13.(A)	Single service/use articles are being reused.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-102.11.(B).(2)	Single-service/single-use articles are not clean.	N
				4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-302.14	No chemical test kit available.	N
				4-603.14	Equipment food contact surfaces and utensils are not being effectively washed.	N
				4-601.11.(B)	Food contact surfaces of cooking equipment not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				4-204.11	Ventilation Hood System does not prevent dripping.	N
				6-303.11	Insufficient lighting provided.	N
				6-501.14.(A)	Ventilation not clean.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
REDLEAVES RESTAURANT	FOLLOW_UP_FULL	2019-07-09	No	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
				3-601.12.(D)	Food presented for consumption not honestly presented due to added unidentified monosodium glutamate.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
REDLEAVES	REGULAR	2019-12-10	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-601.12.(A)	Food presented for consumption not honestly presented due to being misleading or misinforming.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-502.13.(A)	Single service/use articles are being reused.	N
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	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
				6-501.113	Improper storage of maintenance tools.	N
				6-501.12	The physical facilities are not clean.	N
REDLEAVES	REGULAR	2024-03-19	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				3-603.11.(A)	There is no consumer advisory.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-602.11.(C).(D)	Bulk food not properly labeled.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N