

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PUNKYS	REGULAR	2018-03-09	No	6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				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
PUNKYS	REGULAR	2019-06-20	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-501.16.(B)	Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
PUNKYS	REGULAR	2019-12-09	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
PUNKYS	REGULAR	2020-09-23	Yes	2-103.11.(B)	The Person in Charge did not ensure that unnecessary persons were not in the food areas.	N
				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
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-501.13	Improper thawing.	N

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				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
PUNKYS	FOLLOW_UP_FULL	2020-09-29	No	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
				4-203.11	Food temperature measuring device(s) not accurate for its intended range of use.	N
PUNKYS	REGULAR	2021-03-03	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
				3-304.15.(A)	Single use gloves are damaged, not clean or not properly used.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
PUNKYS	FOLLOW_UP_FULL	2021-03-17	No	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-603.15	Correct washing procedures not being followed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
PUNKYS	REGULAR	2021-11-02	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
				6-501.12	The physical facilities are not clean.	N
PUNKYS	REGULAR	2022-12-29	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PUNKYS	REGULAR	2023-07-06	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
PUNKYS	REGULAR	2024-01-04	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				7-207.12.(A)	Medicines belonging to employees that require refrigeration and are stored in a FOOD refrigerator are not stored in a package or container and kept inside a covered, leak proof container that is identified as a container for the storage of medicines.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C