| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|------------------------------|------------|------------|-------|--------------------------|--|----------|
| UNCLE MACKS PUB | NEWOWNER | 2018-12-18 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| PEACE LOVE WAFFLES & MORE | REGULAR | 2020-01-09 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | С |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | 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 |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | N |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| | | | | 6-501.19 | Toilet room door is not closed. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| CHARLIE'S | REGULAR | 2020-10-22 | No | 3-302.11.(A). (1).(B) | Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-501.114.(C). (2) | Quaternary ammonium compound solution concentration is too low or too high. | с |
| | | | | 3-403.11.(A) | PHF not properly reheated to 165 F for 15 seconds for hot holding. | с |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| CHARLIE'S | REGULAR | 2021-10-28 | No | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | С |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | с |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |