

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
PROFENNOS PUB & GRILLE	REGULAR	2018-02-14	Yes	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
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				3-501.13	Improper thawing.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				4-901.11.(B)	Wiping cloths are being used to dry utensils.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N
PROFENNOS PUB & GRILLE	REGULAR	2018-06-15	No	3-305.11	Food not protected from contamination during storage.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
PROFENNOS PUB & GRILLE	FOLLOW_UP_FULL	2018-09-17	No	4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N

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PROFENNOS PUB & GRILLE	FOLLOW_UP_FULL	2019-01-03	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N
PROFENNOS PUB & GRILLE	FOLLOW_UP_FULL	2019-02-28	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-402.11	Unacceptable installation of equipment.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N
PROFENNOS PUB & GRILLE	FOLLOW_UP_FULL	2019-06-04	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				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
				3-305.11	Food not protected from contamination during storage.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
PROFENNOS PUB & GRILLE	FOLLOW_UP_FULL	2019-10-10	No	2-102.12	No Certified Food Protection Manager.	N
				3-304.11	Food not contacting only clean equipment and utensils.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C

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				6-501.12	The physical facilities are not clean.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
PROFENNOS PUB & GRILLE	FOLLOW_UP_FULL	2019-11-22	No	2-102.12	No Certified Food Protection Manager.	N
				6-501.12	The physical facilities are not clean.	N
PROFENNOS PUB & GRILLE	FOLLOW_UP_FULL	2020-02-28	No		No Violations	
PROFENNOS PUB & GRILLE	REGULAR	2023-11-29	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	N
				4-204.13.(A). (B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-201.16	Wall and ceiling coverings are not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N