

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE CREST	REGULAR	2019-06-12	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.14.(B)	PHF not being cooled within 4 hours to 41 F or less when being prepared from ingredients at ambient temperature.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				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
				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
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-304.11	Insufficient ventilation provided.	N
				6-303.11	Insufficient lighting provided.	N
THE CREST	FOLLOW_UP_ FULL	2019-07-08	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N