

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MOOESHACK II	REGULAR	2019-05-23	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				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
				4-501.114.(D). (E).(F)	Chemical solution for sanitization has not been approved or is not properly used according to manufacturer's instructions.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-307.11	Food not protected from other sources of contamination.	N
				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
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
MOOESHACK II	FOLLOW_UP_FULL	2019-06-05	No	2-102.12	No Certified Food Protection Manager.	N
				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
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				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
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
MOOESHACK II	REGULAR	2023-03-23	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N

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				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-307.11	Food not protected from other sources of contamination.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.14.(A)	Ventilation not clean.	N