

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LUCKY TREE BUFFET	REGULAR	2021-05-24	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-205.11.(A)	Hand wash facility not accessible.	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
				3-302.11.(A).(2)	Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-401.11	Raw animal foods not properly cooked to heat all parts to a temperature and for a time that complies with code.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-302.14	No chemical test kit available.	N
LUCKY TREE BUFFET	FOLLOW_UP_FULL	2021-06-11	No	2-102.12	No Certified Food Protection Manager.	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