

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------------|------------|------------|-------|--------------------------|--|----------|
| FISH BONES AMERICAN GRILL | REGULAR | 2019-08-08 | No | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | 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 |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 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.(B) | Clean equipment and utensils not stored by being covered/ inverted/ or self draining. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| | | | | 6-202.12 | Ventilation may cause food contamination. | N |
| FISH BONES AMERICAN GRILL | REGULAR | 2022-07-12 | No | 4-501.14 | Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |