

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BOONDOCKS GRILLE	REGULAR	2019-05-08	No	2-301.12	Food employees are not following proper hand cleaning procedures.	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
				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
				3-501.13	Improper thawing.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	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
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
BOONDOCKS GRILLE	FOLLOW_UP_FULL	2021-03-19	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				5-204.11.(A)	Hand wash facilities are not conveniently located in food preparation, food dispensing, or ware washing areas.	C
				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
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				4-501.114.(C).(2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-501.13	Improper thawing.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
BOONDOCKS GRILLE	FOLLOW_UP_FULL	2021-04-09	No	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
				3-502.12.(B)	Reduced oxygen packing without required safeguards in place.	C

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				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N