

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------------------|--|----------|
| NOSH BAR | REGULAR | 2018-06-12 | No | 2-102.11.(C). (2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | C |
| | | | | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| NOSH BAR | REGULAR | 2019-01-15 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.14.(A) | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code. | C |
| | | | | 4-201.11 | Equipment and/or utensils are not sufficiently durable. | N |
| NOSH BAR | REGULAR | 2019-09-05 | No | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | 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 |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-501.11 | Equipment in disrepair. | 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 |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| NOSH BAR | REGULAR | 2022-03-03 | No | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 6-301.11 | Hand cleanser not available at hand wash sink or lavatory. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-501.18.(A) | PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A). | C |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| NOSH | NEWOWNER | 2022-09-28 | No | | No Violations | |
| NOSH | REGULAR | 2023-04-26 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |

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| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| NOSH | REGULAR | 2023-11-08 | No | 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 |
| | | | | 3-403.11.(A) | PHF not properly reheated to 165 F for 15 seconds for hot holding. | C |
| | | | | 6-501.12 | The physical facilities are not clean. | N |