

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RIVERSIDE GRILL	REGULAR	2018-04-26	No	4-201.11	Equipment and/or utensils are not sufficiently durable.	N
RIVERSIDE GRILL	REGULAR	2018-10-11	No	4-204.115	Ware washing machine not properly equipped with temperature measuring devices.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
RIVERSIDE GRILL	REGULAR	2019-04-10	No		No Violations	
RIVERSIDE GRILL	REGULAR	2019-10-07	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
THE CLUB AT RIVERSIDE	NEWOWNER	2021-06-01	No		No Violations	
THE CLUB AT RIVERSIDE	REGULAR	2022-04-06	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	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
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-501.12	The physical facilities are not clean.	N
THE CLUB AT RIVERSIDE	REGULAR	2022-12-15	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	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
THE CLUB AT RIVERSIDE	REGULAR	2023-08-01	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				4-501.12	Cutting surfaces not easily cleanable.	N
				5-502.11	Refuse, recyclables, and returnables not removed from the premises at a frequency that will minimize odors or attract or harbor insects and rodents.	N
				6-501.12	The physical facilities are not clean.	N