

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FRONTIER	REGULAR	2018-01-19	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-302.14	No chemical test kit available.	N
				6-304.11	Insufficient ventilation provided.	N
NOMAD PIZZA/CAFE	REGULAR	2023-04-13	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				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
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N