

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
AUGUSTA HOUSE OF PANCAKES	REGULAR	2018-03-22	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	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
MULHOLLANDS AHOP	NEWOWNER	2020-01-08	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	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
MULHOLLANDS AHOP	REGULAR	2022-01-13	No	3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-305.11	Food not protected from contamination during storage.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N