

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CROWN FRIED CHICKEN	REGULAR	2018-03-22	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
				4-101.11.(E)	Material used in construction of utensils or food contact surfaces of equipment is not resistant to pitting, chipping, crazing, scratching, scoring, distortion, or decomposition.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-202.11	Lights not shielded.	N
CROWN FRIED CHICKEN	REGULAR	2018-08-20	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
				3-302.11.(A).(4)	Food subject to cross-contamination from dirty and unsanitized equipment or utensils.	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
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.16	Mops are not being properly stored.	N
CROWN FRIED CHICKEN	REGULAR	2018-12-17	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C

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				6-501.12	The physical facilities are not clean.	N
CROWN FRIED CHICKEN	REGULAR	2019-04-08	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
CROWN FRIED CHICKEN	REGULAR	2019-08-12	No	4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
CROWN FRIED CHICKEN	REGULAR	2019-12-16	No	3-307.11	Food not protected from other sources of contamination.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	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
CROWN FRIED CHICKEN	REGULAR	2022-02-08	Yes	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-602.11.(D)	Equipment food contact surfaces and utensils used with potentially hazardous food, are not cleaned throughout the day at proper frequency according to code.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-103.11.(B)	Insufficient hot water supply.	C
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N
CROWN FRIED CHICKEN	REGULAR	2022-03-31	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				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
				3-305.11	Food not protected from contamination during storage.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
CROWN FRIED CHICKEN	NEWOWNER	2022-09-27	No		No Violations	
CROWN FRIED CHICKEN	REGULAR	2024-03-21	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
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				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
				6-501.14.(A)	Ventilation not clean.	N