

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TISHS FRENCH FRIES #2	REGULAR	2018-09-17	No	3-304.12	Improper between-use storage of in-use utensils.	N
TISHS FRENCH FRIES #2	REGULAR	2019-08-06	No	3-304.12	Improper between-use storage of in-use utensils.	N
				6-501.12	The physical facilities are not clean.	N
TISHS FRENCH FRIES #2	REGULAR	2019-08-27	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
TISHS FRENCH FRIES #2	REGULAR	2021-10-05	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				6-501.12	The physical facilities are not clean.	N
TISHS FRENCH FRIES #2	REGULAR	2022-08-09	No		No Violations	
TISHS FRENCH FRIES #2	REGULAR	2023-08-10	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				5-203.14	Backflow prevention device not installed when required.	C