

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FANDANGLES	REGULAR	2018-10-01	No	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.11	The physical facilities are in disrepair.	N
FANDANGLES	REGULAR	2019-10-02	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-302.14	No chemical test kit available.	N
CAMPBELLS CATERING	REGULAR	2022-10-04	No		No Violations	
CAMPBELLS CATERING	REGULAR	2023-10-03	No		No Violations	