

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LOCAL 188	REGULAR	2018-07-23	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-501.12	The physical facilities are not clean.	N
LOCAL 188	REGULAR	2019-03-21	No	4-204.112.(A)	Temperature measuring device not properly located.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N
LOCAL 188	REGULAR	2019-12-23	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-502.12.(D)	Establishment using a cook-chill or sous vide process without a HACCP plan or adequate safeguards in place.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				6-202.11	Lights not shielded.	N
				6-303.11	Insufficient lighting provided.	N
LOCAL 188	REGULAR	2022-10-07	No	3-502.12.(B)	Reduced oxygen packing without required safeguards in place.	C
				3-502.11	No variance where required.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				5-202.13	Air gap required.	C
				6-303.11	Insufficient lighting provided.	N
				6-202.11	Lights not shielded.	N