

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHURCHILL CATERERS & EVENT PLANNERS	REGULAR	2018-07-24	No	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
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.14.(A)	Ventilation not clean.	N
CHURCHILL EVENTS	REGULAR	2019-09-30	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-501.14.(A)	Ventilation not clean.	N
CHURCHILL EVENTS	REGULAR	2021-07-07	No	3-302.11.(A). (5).(B)	Food stored in packages, covered containers or wrappings subject to cross contamination.	N
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.14.(A)	Ventilation not clean.	N
CHURCHILL EVENTS	REGULAR	2022-09-13	No	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
CHURCHILL EVENTS	REGULAR	2023-10-03	No	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
				3-501.13	Improper thawing.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.11	Equipment in disrepair.	N
				5-203.13	Inadequate number of service sinks.	N