Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ERICA'S	NEWOWNER	2020-07-17	No	5-103.11.(B)	Insufficient hot water supply.	C
				5-203.14	Backflow prevention device not installed when required.	C
ERICA'S	REGULAR	2023-08-30	Yes	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				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
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.15	Cooked foods improperly cooled.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-904.11.(A).(C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-501.16	Mops are not being properly stored.	N
ERICA'S	FOLLOW_UP_FULL	2023-09-20	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				5-203.14	Backflow prevention device not installed when required.	C
				6-501.16	Mops are not being properly stored.	N