

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------|---|----------|
| SHAMROCK CAFE | REGULAR | 2018-02-01 | No | 2-201.11.(A) | The person in charge failed to require food employees to submit required information. | C |
| | | | | 3-403.11.(C) | PHF Ready-to-Eat food taken from commercially processed, hermetically sealed container not heated to 135 F for hot holding. | C |
| | | | | 4-301.11 | Insufficient hot holding and/or cold holding equipment. | 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 |
| | | | | 4-201.11 | Equipment and/or utensils are not sufficiently durable. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| SHAMROCK CAFE | NEWOWNER | 2021-02-18 | No | 2-201.11.(A) | The person in charge failed to require food employees to submit required information. | C |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 6-202.13 | Insect control devices are improperly designed and constructed / located. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 5-103.12 | Water not under pressure provided to all fixtures, equipment, and non-food equipment that is to use water. | N |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| SHAMROCK CAFE | REGULAR | 2021-05-11 | No | 2-103.11.(B) | The Person in Charge did not ensure that unnecessary persons were not in the food areas. | N |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 4-501.114.(C).(2) | Quaternary ammonium compound solution concentration is too low or too high. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |