

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DAVES DINER	REGULAR	2019-06-04	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				3-501.13	Improper thawing.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				3-305.12	Food being stored in prohibited area(s).	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	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
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
DAVES DINER	FOLLOW_UP_FULL	2019-07-11	Yes	2-102.12	No Certified Food Protection Manager.	N
				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
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C

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				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				4-301.12.(A)	A manual ware washing sink with at least three compartments not provided.	N
				4-501.15	Ware washing machines not properly operated.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-403.12	Non-sewage liquids not properly drained.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
DAVES DINER	REGULAR	2019-08-13	No	2-102.12	No Certified Food Protection Manager.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
DAVES DINER	REGULAR	2019-11-12	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				6-501.16	Mops are not being properly stored.	N
DAVES DINER	REGULAR	2020-02-03	No	3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	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
DAVES DINER	REGULAR	2021-03-19	No	3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N

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				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
				4-501.15	Ware washing machines not properly operated.	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
DAVES DINER	NEWOWNER	2022-10-18	No	2-102.12	No Certified Food Protection Manager.	N
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N