

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RT 197 DINER	REGULAR	2018-11-27	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
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	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
				7-202.12.(A). (B)	Poisonous or toxic materials are being improperly used / applied.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-501.15	Ware washing machines not properly operated.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
RT 197 DINER	FOLLOW_UP_ FULL	2019-01-03	No	3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
ROUTE 197 DINER	NEWOWNER	2019-09-16	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-302.14	No chemical test kit available.	N
				5-501.15.(A)	Outside receptacle or waste handling unit used for refuse, recyclables, or returnables used with materials containing food residue does not have tight-fitting lids, doors, or covers.	N
ROUTE 197 DINER	REGULAR	2023-04-21	No	2-103.11.(B)	The Person in Charge did not ensure that unnecessary persons were not in the food areas.	N
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-305.12	Food being stored in prohibited area(s).	N
				3-304.12	Improper between-use storage of in-use utensils.	N