

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
OLD VINES WINE BAR	REGULAR	2018-03-12	No	3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
OLD VINES WINE BAR	REGULAR	2023-01-17	Yes	5-205.11.(A)	Hand wash facility not accessible.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	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
				3-502.12.(C)	Unfrozen fish being packaged using a Reduced Oxygen Packaging method.	C
				3-502.12.(D)	Establishment using a cook-chill or sous vide process without a HACCP plan or adequate safeguards in place.	C
OLD VINES WINE BAR	REGULAR	2023-03-09	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N