

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TALLY'S CAFE	REGULAR	2018-03-21	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
TALLY'S CAFE	REGULAR	2018-09-07	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-501.14.(A)	Ventilation not clean.	N
TALLYS KITCHEN	REGULAR	2019-03-08	No	5-501.17	Covered receptacle not provided. (Female use)	N
TALLYS KITCHEN	REGULAR	2019-09-13	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				4-204.112.(A)	Temperature measuring device not properly located.	N
TALLYS KITCHEN	REGULAR	2021-06-14	No	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
TALLYS KITCHEN	REGULAR	2022-09-15	No	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
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-501.14.(A)	Ventilation not clean.	N
TALLYS KITCHEN	REGULAR	2023-09-25	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-501.12	Cutting surfaces not easily cleanable.	N