

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SCHOOL STREET PUB & GRILL	REGULAR	2018-08-28	No	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-903.12.(A)	Cleaned and Sanitized Equipment, Utensils, and laundered Linens being stored in prohibited area listed in code.	N
				4-501.11	Equipment in disrepair.	N
				4-603.16	Correct rinsing procedures not being followed.	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.15	Food preparation sink, hand washing sink or ware washing equipment contaminated by unacceptable use.	C
SCHOOL STREET PUB & GRILL	FOLLOW_UP_FULL	2018-10-02	No		No Violations	
SCHOOL STREET PUB & GRILL	REGULAR	2018-10-18	No	4-302.14	No chemical test kit available.	N
AZUL TEQUILA	REGULAR	2022-12-22	No	4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-202.12.(C)	Pesticides not being applied by certified and licensed commercial applicator or by a person under his or her direct supervision.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N