

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WINNERS SPORTS GRILL	REGULAR	2018-11-07	Yes	2-102.12	No Certified Food Protection Manager.	N
				2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-501.16.(A)	Ware washing sink used for hand washing.	N
				4-302.14	No chemical test kit available.	N
				6-501.12	The physical facilities are not clean.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
WINNERS SPORTS GRILL	FOLLOW_UP_FULL	2018-11-19	No	6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
WINNERS SPORTS GRILL	REGULAR	2023-04-20	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				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
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	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
				3-201.11.(A)	Food obtained from sources that do not comply with law.	C
				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
				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.(A)	There is no consumer advisory.	C

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				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
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				6-501.115	There are live animal(s) on the premises.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N