

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FORGET ME NOT DINER	REGULAR	2019-06-05	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				5-202.14	Backflow prevention device does not meet the design standard.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.16	Mops are not being properly stored.	N
FORGET ME NOT DINER	REGULAR	2021-05-13	No	2-102.12	No Certified Food Protection Manager.	N
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				5-102.14	Past water sample results are not available.	N
				3-501.13	Improper thawing.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-307.11	Food not protected from other sources of contamination.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
FORGET ME NOT DINER	REGULAR	2022-08-29	No	2-102.12	No Certified Food Protection Manager.	N
				2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				3-201.11.(A)	Food obtained from sources that do not comply with law.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C

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				5-102.14	Past water sample results are not available.	N
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N