

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
WEATHERVANE RESTAURANT	REGULAR	2018-05-10	No	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
				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
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				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
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.15	Ware washing machines not properly operated.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
WEATHERVANE RESTAURANT	NEWOWNER	2021-12-16	No	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
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
WEATHERVANE RESTAURANT	REGULAR	2023-12-14	Yes	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				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
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				5-202.13	Air gap required.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
WEATHERVANE RESTAURANT	FOLLOW_UP_FULL	2023-12-29	No	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
				3-305.11	Food not protected from contamination during storage.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N