

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|----------------|------------|-------|----------------------|---|----------|
| THE CORNER ROOM | REGULAR | 2018-03-01 | No | 5-203.11 | Inadequate number of hand wash facilities. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-201.11 | Equipment and/or utensils are not sufficiently durable. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| THE CORNER ROOM | REGULAR | 2018-07-31 | No | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 5-203.11 | Inadequate number of hand wash facilities. | 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 |
| THE CORNER ROOM | REGULAR | 2019-05-29 | Yes | 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 |
| | | | | 5-203.11 | Inadequate number of hand wash facilities. | C |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 3-302.11.(A).(1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-204.112.(B).(C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| THE CORNER ROOM | FOLLOW_UP_FULL | 2019-06-21 | No | 5-203.11 | Inadequate number of hand wash facilities. | C |
| | | | | 3-302.11.(A).(1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|---|----------|
| | | | | 4-501.11 | Equipment in disrepair. | N |
| THE CORNER ROOM | REGULAR | 2019-10-25 | No | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 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 |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| THE CORNER ROOM | REGULAR | 2021-12-29 | No | | No Violations | |
| THE CORNER ROOM | REGULAR | 2023-01-27 | No | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 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 |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| THE CORNER ROOM | REGULAR | 2024-01-24 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.18.(A) | PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A). | C |
| | | | | 3-603.11.(B) | Consumer advisory does not contain proper warning of raw or undercooked animal foods. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | N |
| | | | | 4-903.11.(A). (C) | Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-303.11 | Insufficient lighting provided. | N |