

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------|---|----------|
| SUNWEAVER | REGULAR | 2018-09-21 | No | 2-301.14 | Food employees are not cleaning their hands and exposed portions of their arms as required. | C |
| | | | | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 6-101.11.(B) | Unapproved surfaces used for a temporary eating establishment. | N |
| SUNWEAVER | REGULAR | 2019-09-20 | No | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |