

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LAVA - HOUSE OF BACON	REGULAR	2018-08-16	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-204.16	Beverage tubing and/or cold plate improperly installed in contact with stored ice.	N
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.16.(A). (B)	Insufficient number / size waste storage / receptacles.	N
				6-501.12	The physical facilities are not clean.	N
				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
				6-202.11	Lights not shielded.	N