

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited               | Description of Violation  | Severity |
|--------------------|------------|------------|-------|--------------------------|---|----------|
| LB KITCHEN         | REGULAR    | 2018-02-23 | No    | 3-302.11.(A).<br>(1).(B) | Cooked 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        |
|                    |            |            |       | 3-403.11.(A)             | PHF not properly reheated to 165 F for 15 seconds for hot holding.  | C        |
|                    |            |            |       | 3-501.15                 | Cooked foods improperly cooled.   | N        |
| LB KITCHEN         | REGULAR    | 2018-06-20 | No    | 2-103.11.(B)             | The Person in Charge did not ensure that unnecessary persons were not in the food areas.  | N        |
|                    |            |            |       | 5-205.11.(A)             | Hand wash facility not accessible.  | N        |
|                    |            |            |       | 4-602.11.(E)             | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.  | N        |
|                    |            |            |       | 3-403.11.(A)             | PHF not properly reheated to 165 F for 15 seconds for hot holding.  | C        |
|                    |            |            |       | 3-501.14.(A)             | Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.   | C        |
|                    |            |            |       | 3-501.15                 | Cooked foods improperly cooled.   | N        |
|                    |            |            |       | 6-202.15                 | Outer openings are not protected from the entry of insects or rodents.  | N        |
|                    |            |            |       | 3-304.12                 | Improper between-use storage of in-use utensils.  | N        |
| LB KITCHEN         | REGULAR    | 2018-10-04 | No    | 4-601.11.(A)             | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | C        |
| LB KITCHEN         | REGULAR    | 2019-02-12 | No    | 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        |
|                    |            |            |       | 7-204.11                 | Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.  | C        |
|                    |            |            |       | 3-305.11                 | Food not protected from contamination during storage.   | 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        |
|                    |            |            |       | 4-903.11.(D)             | Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.  | N        |
| LB KITCHEN         | REGULAR    | 2019-06-28 | No    | 3-301.11.(A).<br>(B).(D) | Food employees are handling ready to eat foods with bare hands.   | C        |
|                    |            |            |       | 6-301.12                 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory.   | N        |
|                    |            |            |       | 3-304.11                 | Food not contacting only clean equipment and utensils.  | C        |

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited               | Description of Violation   | Severity |
|--------------------|------------|------------|-------|--------------------------|--|----------|
|                    |            |            |       | 3-304.14.(B).(1)         | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.   | N        |
|                    |            |            |       | 4-903.11.(D)             | Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.   | 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        |
| LB KITCHEN         | REGULAR    | 2019-12-13 | No    | 3-301.11.(A).<br>(B).(D) | Food employees are handling ready to eat foods with bare hands.  | C        |
|                    |            |            |       | 6-301.12                 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory.  | N        |
|                    |            |            |       | 4-501.114.(A).<br>(1)    | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.  | C        |
|                    |            |            |       | 3-501.16.(B)             | Shell eggs not stored in refrigerated equipment that maintains an ambient temperature of 45 F or colder.   | C        |
|                    |            |            |       | 4-602.13                 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.  | N        |
| LB KITCHEN         | REGULAR    | 2022-01-19 | No    | 2-102.11.(A).<br>(B)     | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C        |
|                    |            |            |       | 4-601.11.(A)             | Equipment food-contact surfaces and utensils are not clean to sight and touch.   | C        |
|                    |            |            |       | 6-501.114                | The premises is littered / unnecessary equipment and articles present.   | N        |
|                    |            |            |       | 6-202.11                 | Lights not shielded.   | N        |
| QUANTO BASTA       | REGULAR    | 2023-10-02 | No    | 6-501.111.(D)            | Pests found on premises due to not eliminating harborage conditions.   | C        |
|                    |            |            |       | 3-305.11                 | Food not protected from contamination during storage.  | N        |