

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RIVERS EDGE DELI	REGULAR	2022-02-22	No	2-301.15	Food Employees washing hands in other than an approved hand wash facility.	N
				2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-302.14	No chemical test kit available.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
DON'S LUNCH	REGULAR	2024-04-11	No	4-203.11	Food temperature measuring device(s) not accurate for its intended range of use.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N