

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BAYSIDE BOWL	REGULAR	2018-01-26	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.16	Mops are not being properly stored.	N
BAYSIDE BOWL	REGULAR	2018-05-11	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				6-501.14.(A)	Ventilation not clean.	N
BAYSIDE BOWL	REGULAR	2019-02-15	No	4-501.11	Equipment in disrepair.	N
BAYSIDE BOWL	REGULAR	2019-10-18	No	6-501.12	The physical facilities are not clean.	N
BAYSIDE BOWL	REGULAR	2022-01-13	No	4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
BAYSIDE BOWL	REGULAR	2023-03-29	No	6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N