

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|--------------------|------------|-------|----------------------|--|----------|
| BENCHWARMERS PUB | REGULAR | 2020-02-20 | No | 2-102.11.(A). (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 |
| | | | | 2-103.11.(H) | Person in Charge did not ensure that employees are cooling food properly. | N |
| | | | | 2-103.11.(N) | Person in Charge did not ensure employees were informed of their responsibility to report to the Person in Charge about their health. | N |
| | | | | 6-301.11 | Hand cleanser not available at hand wash sink or lavatory. | N |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| BENCHWARMERS PUB | FOLLOW_UP_ FULL | 2020-03-05 | No | 5-203.11 | Inadequate number of hand wash facilities. | C |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |