

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