

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|--|----------|
| PRISCILLAS DINER | REGULAR | 2019-01-17 | No | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 4-204.117.(A) | Ware washing machine not equipped to automatically dispense detergent and sanitizer. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | C |
| | | | | 6-501.19 | Toilet room door is not closed. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| PRISCILLAS DINER | REGULAR | 2022-02-02 | No | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 7-202.12.(C) | Pesticides not being applied by certified and licensed commercial applicator or by a person under his or her direct supervision. | N |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |