Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FAT TOADS PUB	REGULAR	2019-10-17	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.12	Food being stored in prohibited area(s).	N
				4-302.14	No chemical test kit available.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
FAT TOADS PUB	REGULAR	2020-06-10	No		No Violations	
FAT TOADS PUB	REGULAR	2024-03-28	Yes	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
				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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-501.11	Equipment in disrepair.	N
				4-302.14	No chemical test kit available.	N
				5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N