

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
C & P STEAKTIPS	REGULAR	2018-08-27	No	6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
C & P STEAKTIPS	REGULAR	2018-11-06	No	5-205.11.(A)	Hand wash facility not accessible.	N
				5-103.11.(B)	Insufficient hot water supply.	C
C & P STEAKTIPS	REGULAR	2019-08-26	No	3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
C & P STEAKTIPS	REGULAR	2021-10-04	No		No Violations	
C & P STEAKTIPS	REGULAR	2022-07-29	No	4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
C & P STEAKTIPS	REGULAR	2022-10-03	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				5-203.14	Backflow prevention device not installed when required.	C
C & P STEAKTIPS	REGULAR	2023-10-02	No	5-203.11	Inadequate number of hand wash facilities.	C
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N