

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DASTARDLY DICKS	REGULAR	2018-02-21	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	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
				6-501.14.(A)	Ventilation not clean.	N
DASTARDLY DICKS	REGULAR	2020-01-08	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
DASTARDLY DICKS	REGULAR	2021-12-03	No	6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N