

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ALS CONCESSIONS CHICKEN IN A PITA II	REGULAR	2018-08-21	No	2-102.12	No Certified Food Protection Manager.	N
ALS CONCESSIONS CHICKEN IN A PITA II	REGULAR	2018-09-21	No	4-501.19	The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions .	N
ALS CONCESSIONS CHICKEN IN A PITA II	REGULAR	2019-07-31	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
FRIES AND SAUSAGES	REGULAR	2021-09-17	No	3-305.11	Food not protected from contamination during storage.	N
FRIES AND SAUSAGES	REGULAR	2022-09-23	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
FRIES AND SAUSAGES	REGULAR	2022-10-04	No	4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				5-203.14	Backflow prevention device not installed when required.	C
FRIES AND SAUSAGES	REGULAR	2023-08-29	No	5-103.11.(B)	Insufficient hot water supply.	C