

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
OLIVERS @ COZY HARBOR	REGULAR	2018-08-22	No	2-102.12	No Certified Food Protection Manager.	N
				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
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.19	Exterior walking and driving surfaces are not graded to drain.	N
COZYS DOCKSIDE	NEWOWNER	2019-06-07	No		No Violations	
COZYS DOCKSIDE	REGULAR	2022-06-24	No	5-205.11.(A)	Hand wash facility not accessible.	N
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				6-501.16	Mops are not being properly stored.	N