

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TRAINS TAVERN	REGULAR	2018-12-13	Yes	3-403.11.(D)	Reheating for hot holding exceeded 2 hours to meet temperature required.	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
				7-207.11.(B).(2)	Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.	C
				3-305.11	Food not protected from contamination during storage.	N
				6-501.12	The physical facilities are not clean.	N
TRAINS TAVERN	FOLLOW_UP_FULL	2019-01-03	No	2-102.12	No Certified Food Protection Manager.	N
TRAINS TAVERN	REGULAR	2019-03-21	No	2-102.12	No Certified Food Protection Manager.	N
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				4-904.11.(A).(C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-501.12	The physical facilities are not clean.	N
TRAINS TAVERN	REGULAR	2023-04-21	Yes	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.13	Sink other than hand wash sink provided with hand washing aids.	N
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				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
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-302.12	Food/ingredients containers not properly labeled.	N
				6-202.13	Insect control devices are improperly designed and constructed / located.	N
				3-305.11	Food not protected from contamination during storage.	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
				5-103.12	Water not under pressure provided to all fixtures, equipment, and non-food equipment that is to use water.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.15	Food preparation sink, hand washing sink or ware washing equipment contaminated by unacceptable use.	C