

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BIG FIN POKE	REGULAR	2018-12-12	Yes	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				3-402.12	Records not maintained pertaining to raw fish served or sold in Ready-to-Eat form.	N
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.12	Food being stored in prohibited area(s).	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
BIG FIN POKE	FOLLOW_UP_FULL	2018-12-27	No	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LEGENDS REST TAPROOM/PAPER CITY BBQ	REGULAR	2022-09-14	No	5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C