

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
INDIGO THOMASTON LLC	REGULAR	2019-02-05	No	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
				3-307.11	Food not protected from other sources of contamination.	N
				4-301.13	Drain boards not provided or large enough to accommodate all soiled and cleaned items.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-201.18	Studs, joists, and rafters are exposed in areas subject to moisture.	N
FLIPSIDE COFFEE	NEWOWNER	2019-11-12	No		No Violations	
FLIPSIDE COFFEE	REGULAR	2022-06-13	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				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
				4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				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