

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|-------------------------|------------|------------|-------|--------------------------|--|----------|
| CUMBERLAND FOOD COMPANY | REGULAR | 2019-08-20 | Yes | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 4-501.114.(C). (2) | Quaternary ammonium compound solution concentration is too low or too high. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-502.12.(B) | Reduced oxygen packing without required safeguards in place. | C |
| | | | | 5-402.14 | Sewage / liquid waste not properly removed. | N |
| | | | | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| CUMBERLAND FOOD COMPANY | REGULAR | 2019-09-03 | No | 6-201.13.(A) | Floor and wall junctures are not enclosed and sealed. | N |
| CUMBERLAND FOOD COMPANY | REGULAR | 2023-12-21 | No | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 3-302.11.(A).(2) | Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |