

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