| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|--------------------|------------|-------|------------------|---|----------|
| FAIRGROUND CAFE | REGULAR | 2019-01-16 | Yes | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | С |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | С |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | с |
| | | | | 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. | С |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | С |
| | | | | 4-204.11 | Ventilation Hood System does not prevent dripping. | N |
| FAIRGROUND CAFE | FOLLOW_UP_ FULL | 2019-02-19 | No | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | с |
| | | | | 4-301.11 | Insufficient hot holding and/or cold holding equipment. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | N |
| | | | | 4-501.15 | Ware washing machines not properly operated. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-501.17 | Covered receptacle not provided. (Female use) | N |
| FAIRGROUND CAFE | REGULAR | 2019-04-01 | No | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | с |
| | | | | 4-301.11 | Insufficient hot holding and/or cold holding equipment. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-------------------------------|---|----------|
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-501.17 | Covered receptacle not provided. (Female use) | N |
| FAIRGROUND CAFE | REGULAR | 2019-06-21 | No | 2-102.11.(C). (2).(3).(17) | Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health. | с |
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 4-301.11 | Insufficient hot holding and/or cold holding equipment. | 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 |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | С |
| FAIRGROUND CAFE | REGULAR | 2019-09-23 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | С |
| | | | | 4-204.112.(D) | Temperature measuring devices are not easily readable. | N |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 3-304.12 | Improper between-use storage of in- use utensils. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-205.15 | Plumbing system not properly maintained in good repair. | С |
| | | | | 5-501.17 | Covered receptacle not provided. (Female use) | N |
| | | | | 5-501.15.(A) | Outside receptacle or waste handling unit used for refuse, recyclables, or returnables used with materials containing food residue does not have tight-fitting lids, doors, or covers. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| FAIRGROUND CAFE | REGULAR | 2019-12-12 | No | 6-501.115 | There are live animal(s) on the premises. | С |
| FAIRGROUND CAFE | REGULAR | 2022-11-03 | Yes | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 5-205.11.(B) | Hand washing facility being used for other than hand washing. | Ν |
| | | | | 6-301.11 | Hand cleanser not available at hand wash sink or lavatory. | N |

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|--------------------|------------|-------|----------------------|---|----------|
| | | | | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | С |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | с |
| | | | | 7-202.12.(A). (B) | Poisonous or toxic materials are being improperly used / applied. | С |
| | | | | 6-202.15 | Outer openings are not protected from the entry of insects or rodents. | N |
| | | | | 6-501.111.(B) | Not routinely inspecting premises for evidence of pests. | с |
| | | | | 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 |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | с |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| FAIRGROUND CAFE | FOLLOW_UP_ FULL | 2023-01-09 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | с |
| | | | | 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 |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |