| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| LISAS WHITE FLOUR CATERING | REGULAR | 2019-04-17 | No | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
|  |  |  |  | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
|  |  |  |  | 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 |
|  |  |  |  | 3-305.11 | Food not protected from contamination during storage. | N |
|  |  |  |  | 2-402.11 | Food Employees not wearing effective hair restraints. | N |
|  |  |  |  | 2-304.11 | Outer clothing not clean. | N |
|  |  |  |  | 2-303.11 | Food Employee wearing jewelry on their arms or hands. | N |
|  |  |  |  | $\begin{aligned} & 4-903.11 .(\mathrm{A}) . \\ & (\mathrm{C}) \end{aligned}$ | Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used. | N |
|  |  |  |  | 4-202.16 | Non-food contact surfaces are improperly designed and constructed. | N |
|  |  |  |  | 4-101.11.(C) | Materials that are used in the construction of utensils or foodcontact surfaces of equipment allow the migration of deleterious substances or impart colors, odors, or tastes to food under normal use conditions. | N |
|  |  |  |  | 6-501.12 | The physical facilities are not clean. | N |
| LISAS WHITE FLOUR CATERING | REGULAR | 2021-05-18 | No | 5-202.11.(A) | Plumbing improperly installed/maintained. (Unacceptable system) | C |
| LISAS WHITE FLOUR CATERING | REGULAR | 2023-01-13 | No | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
|  |  |  |  | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
|  |  |  |  | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
|  |  |  |  | 4-501.12 | Cutting surfaces not easily cleanable. | N |
|  |  |  |  | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |

