

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE RAGING BULL SALOON	NEWOWNER	2019-11-15	No		No Violations	
THE RAGING BULL SALOON	REGULAR	2021-06-11	No		No Violations	
THE RAGING BULL SALOON	REGULAR	2022-08-04	Yes	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-205.11.(A)	Hand wash facility not accessible.	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
				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
				4-203.12.(B)	Ambient air and water temperature measuring device is not accurate. (Scaled to Fahrenheit)	N
				3-305.11	Food not protected from contamination during storage.	N
				3-307.11	Food not protected from other sources of contamination.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				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
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-502.11.(A)	Utensils not maintained.	N
				6-501.12	The physical facilities are not clean.	N
				6-304.11	Insufficient ventilation provided.	N
THE RAGING BULL SALOON	FOLLOW_UP_ FULL	2022-09-29	No	3-305.11	Food not protected from contamination during storage.	N