

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BURGER KING #2153	REGULAR	2018-10-30	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
BURGER KING #2153	REGULAR	2018-12-04	No	5-205.15	Plumbing system not properly maintained in good repair.	C
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-501.12	The physical facilities are not clean.	N
BURGER KING #2153	REGULAR	2020-01-31	No	6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N