

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
J & J CONCESSIONS	REGULAR	2018-10-25	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
J & J CONCESSIONS	REGULAR	2019-10-01	No	3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
J & J CONCESSIONS (Turkey)	REGULAR	2021-10-07	No	5-205.11.(A)	Hand wash facility not accessible.	N
J & J CONCESSIONS	REGULAR	2022-10-06	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
J & J CONCESSIONS 1 (Turkey)	REGULAR	2023-10-05	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-307.11	Food not protected from other sources of contamination.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N