

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE SAND BAR	REGULAR	2019-04-25	No	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
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-502.11	Refuse, recyclables, and returnables not removed from the premises at a frequency that will minimize odors or attract or harbor insects and rodents.	N
				6-501.12	The physical facilities are not clean.	N
THE SAND BAR	REGULAR	2022-09-27	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-302.14	No chemical test kit available.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
				6-501.14.(A)	Ventilation not clean.	N