

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|----------------|------------|-------|-----------------------|---|----------|
| LOBSTERMANS WHARF | REGULAR | 2018-08-15 | Yes | 2-102.11.(A). (B) | C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate. | C |
| | | | | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 3-302.12 | Food/ingredients containers not properly labeled. | 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 |
| | | | | 4-101.11.(C) | Materials that are used in the construction of utensils or food-contact surfaces of equipment allow the migration of deleterious substances or impart colors, odors, or tastes to food under normal use conditions. | N |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 4-302.14 | No chemical test kit available. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-202.11.(A) | Plumbing improperly installed/maintained. (Unacceptable system) | C |
| | | | | 5-402.14 | Sewage / liquid waste not properly removed. | N |
| | | | | 6-202.14 | Toilet room not enclosed, with a self closing, tight fitting door. | N |
| | | | | 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 |
| LOBSTERMANS WHARF | FOLLOW_UP_FULL | 2018-08-29 | No | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 4-201.11 | Equipment and/or utensils are not sufficiently durable. | N |
| | | | | 6-202.12 | Ventilation may cause food contamination. | N |