

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CENTRAL PROVISIONS	REGULAR	2018-08-24	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-501.114.(A). (2)	Chlorine solution temperature is too low.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
CENTRAL PROVISIONS	REGULAR	2019-02-22	No	3-502.11	No variance where required.	C
CENTRAL PROVISIONS	REGULAR	2019-09-27	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
CENTRAL PROVISIONS	REGULAR	2021-09-01	No	3-502.12.(A)	Establishment using Reduced Oxygen packaging without controlling the growth and toxin formation of Clostridium botulinum, and the growth of Listeria monocytogenes.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-901.11.(A)	Equipment and utensils not being dried properly.	N
				4-502.14	Shells reused.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
CENTRAL PROVISIONS	REGULAR	2022-09-28	No	3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-202.11	Lights not shielded.	N
CENTRAL PROVISIONS	REGULAR	2023-04-10	No	4-204.112.(A)	Temperature measuring device not properly located.	N

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				3-305.11	Food not protected from contamination during storage.	N