

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MILLER BROS SEAFOOD	REGULAR	2018-06-14	No	4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				3-306.13.(B)	Unacceptable utensils/dispensing methods at consumer self-service operation.	C
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
MILLER BROS SEAFOOD	REGULAR	2019-05-20	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
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
MILLER BROS SEAFOOD	REGULAR	2019-10-24	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-403.11.(D)	Reheating for hot holding exceeded 2 hours to meet temperature required.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N