

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BOOTHBAY LOBSTER WHARF INC	REGULAR	2018-06-19	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-202.13	Air gap required.	C
BOOTHBAY LOBSTER WHARF INC	REGULAR	2020-08-20	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-305.11	Food not protected from contamination during storage.	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
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.11	The physical facilities are in disrepair.	N
BOOTHBAY LOBSTER WHARF INC	REGULAR	2021-08-20	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(A)	There is no consumer advisory.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
BOOTHBAY LOBSTER WHARF INC	REGULAR	2023-09-14	Yes	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	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
				3-603.11.(A)	There is no consumer advisory.	C
				3-501.13	Improper thawing.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-305.11	Food not protected from contamination during storage.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.16	Wall and ceiling coverings are not easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.16	Mops are not being properly stored.	N