

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|----------------|------------|-------|------------------|---|----------|
| LINEKIN BAY RESORT | REGULAR | 2018-08-21 | Yes | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 3-203.12 | Shell stock identification not properly maintained. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-701.11.(D) | Food contaminated by employees, consumers or other persons not discarded. | C |
| | | | | 3-501.17.(D) | Date marking system used at the Eating Establishment does not meet the criteria list in code. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | 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 |
| | | | | 4-602.13 | 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 |
| | | | | 6-202.12 | Ventilation may cause food contamination. | N |
| LINEKIN BAY RESORT | FOLLOW_UP_FULL | 2018-08-31 | No | 5-205.11.(B) | Hand washing facility being used for other than hand washing. | N |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | N |
| | | | | 5-202.11.(A) | Plumbing improperly installed/maintained. (Unacceptable system) | C |
| LINEKIN BAY RESORT | REGULAR | 2023-09-14 | No | 3-203.12 | Shell stock identification not properly maintained. | C |
| | | | | 4-602.11.(E) | Non-potentially hazardous food contact surfaces are not cleaned with proper frequency. | N |
| | | | | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 5-202.13 | Air gap required. | C |
| | | | | 5-501.110 | Refuse, Recyclables, and Returnables accessible to insects / rodents. | N |