

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ORCHIDS	REGULAR	2019-03-15	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
Antler's Pub & Brew	REGULAR	2021-06-23	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
DUBIOS'S RESTAURANT	NEWOWNER	2023-04-13	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C