

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FISHERMANS WHARF INN	REGULAR	2018-05-30	No	3-203.12	Shell stock identification not properly maintained.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				5-402.14	Sewage / liquid waste not properly removed.	N
				6-202.11	Lights not shielded.	N
FISHERMANS WHARF INN	REGULAR	2023-08-29	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
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(A). (2)	Chlorine solution temperature is too low.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-201.11	Plumbing improperly installed/maintained. (Unacceptable materials used)	C
				5-403.12	Non-sewage liquids not properly drained.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.17	Walls and ceiling attachments are not easily cleanable.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-303.11	Insufficient lighting provided.	N