

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FOODWORKS	REGULAR	2018-05-11	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
FOODWORKS	REGULAR	2019-05-14	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
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-202.11	Multiuse food contact surfaces are not properly designed and constructed.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N
FOODWORKS	REGULAR	2019-11-26	No	3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
FOODWORKS	REGULAR	2021-09-21	No	3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.14.(A)	Ventilation not clean.	N
FOODWORKS	REGULAR	2022-10-03	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				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
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
FOODWORKS	REGULAR	2023-03-30	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				3-305.11	Food not protected from contamination during storage.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.12	The physical facilities are not clean.	N