

| 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        |

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|                    |            |            |       | 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).<br>(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).<br>(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        |