

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
JUICED	REGULAR	2018-02-09	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				3-305.12	Food being stored in prohibited area(s).	N
				3-304.14.(A)	Wiping cloths being used for wiping spills from containers of food being is not maintained dry or is being used for other purposes.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
JUICED	REGULAR	2022-03-15	No	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
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-901.11.(A)	Equipment and utensils not being dried properly.	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
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N