

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SLAB	REGULAR	2018-02-06	No	4-201.11	Equipment and/or utensils are not sufficiently durable.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
SLAB	REGULAR	2019-02-11	No	4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				6-501.14.(A)	Ventilation not clean.	N
SLAB	REGULAR	2020-02-28	No	3-307.11	Food not protected from other sources of contamination.	N
				5-103.11.(B)	Insufficient hot water supply.	C
SLAB	REGULAR	2022-01-21	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
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
SLAB	REGULAR	2023-03-30	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.14.(A)	Ventilation not clean.	N