

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CHOCOLATE	REGULAR	2018-03-07	No	3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-203.11	Inadequate number of hand wash facilities.	C
				3-307.11	Food not protected from other sources of contamination.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-202.11	Lights not shielded.	N
CHOCOLATE	REGULAR	2020-03-04	No	5-205.11.(B)	Hand washing facility being used for other than hand washing.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
CHOCOLATE	REGULAR	2022-01-11	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				3-304.12	Improper between-use storage of in-use utensils.	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
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-304.11	Insufficient ventilation provided.	N
				6-501.14.(A)	Ventilation not clean.	N