| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|-----------------------------|------------|------------|-------|-----------------------|---|----------|
| LONG CREEK CULINARY ARTS | REGULAR | 2019-07-19 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | С |
| | | | | 4-204.112.(A) | Temperature measuring device not properly located. | N |
| LONG CREEK CULINARY ARTS | REGULAR | 2022-10-25 | No | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | С |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| LONG CREEK CULINARY ARTS | REGULAR | 2023-12-14 | No | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |