| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited               | Description of Violation  | Severity |
|--------------------|------------|------------|-------|--------------------------|---|----------|
| LINCOLNS           | REGULAR    | 2019-01-15 | No    | 6-101.11.(A)             | Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.   | N        |
| LINCOLNS           | REGULAR    | 2022-03-02 | No    | 3-301.11.(A).<br>(B).(D) | Food employees are handling ready to eat foods with bare hands.   | С        |
|                    |            |            |       | 5-202.12                 | Hand washing facility not properly equipped/installed with hot water of at least 100 F.   | N        |
|                    |            |            |       | 4-601.11.(A)             | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | С        |
| LINCOLNS           | REGULAR    | 2023-11-29 | No    | 4-601.11.(A)             | Equipment food-contact surfaces and utensils are not clean to sight and touch.  | С        |
|                    |            |            |       | 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. | С        |
|                    |            |            |       | 4-601.11.(C)             | Nonfood contact surfaces are not clean.   | С        |
|                    |            |            |       | 6-501.12                 | The physical facilities are not clean.  | N        |