

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE PRESS HOTEL	REGULAR	2018-01-17	No		No Violations	
THE PRESS HOTEL	REGULAR	2018-01-17	No	3-501.15	Cooked foods improperly cooled.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.14.(A)	Ventilation not clean.	N
THE PRESS HOTEL	REGULAR	2019-02-04	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-502.12.(C)	Unfrozen fish being packaged using a Reduced Oxygen Packaging method.	C
				4-204.112.(B).(C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
THE PRESS HOTEL	REGULAR	2019-02-04	No		No Violations	
THE PRESS HOTEL	REGULAR	2019-09-12	No	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
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
THE PRESS HOTEL & UNION RESTAURANT	NEWOWNER	2022-03-21	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(B).(E).(F)	Refrigerated, Ready-to-Eat PHF prepared and packaged by a Food processing Plant not clearly date marked according to code at the time the original container was opened and held for more than 24 hours.	C
				3-502.12.(B)	Reduced oxygen packing without required safeguards in place.	C
				6-501.12	The physical facilities are not clean.	N
THE PRESS HOTEL & UNION RESTAURANT	NEWOWNER	2022-03-21	No		No Violations	
THE PRESS HOTEL & UNION RESTAURANT	REGULAR	2022-12-14	No		No Violations	
THE PRESS HOTEL & UNION RESTAURANT	REGULAR	2022-12-14	No	3-302.11.(A).(1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-603.11.(A)	There is no consumer advisory.	C
				3-502.12.(E)	Eating Establishment packaging cheese using Reduced Oxygen Packaging is not complying with code.	C

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-501.12	The physical facilities are not clean.	N
				6-303.11	Insufficient lighting provided.	N
				6-501.14.(A)	Ventilation not clean.	N
THE PRESS HOTEL & UNION RESTAURANT	REGULAR	2023-09-22	Yes	3-101.11	Food is adulterated, not safe or honestly presented.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				8-103.12.(B)	Permit Holder has not maintained or provided the Regulatory Authority records that demonstrate monitoring, verification, and corrective action is taken if needed.	C
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				3-302.15.(A)	Fruits/vegetables not washed.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
THE PRESS HOTEL & UNION RESTAURANT	FOLLOW_UP_FULL	2023-10-05	No	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
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C