

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|------------------------------------|------------|------------|-------|----------------------|--|----------|
| VIVO COUNTRY ITALIAN KITCHEN & BAR | REGULAR | 2018-10-25 | 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 |
| | | | | 8-201.13 | Permit Holder did not submit required HACCP plans to the Regulatory Authority for approval when required before engaging in that activity. | N |
| | | | | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |
| VIVO ITALIAN KITCHEN | REGULAR | 2020-01-17 | 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 |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 8-201.13 | Permit Holder did not submit required HACCP plans to the Regulatory Authority for approval when required before engaging in that activity. | N |
| | | | | 4-903.11.(B) | Clean equipment and utensils not stored by being covered/ inverted/ or self draining. | N |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |