

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FIGGYS TAKEOUT & CATERING	REGULAR	2018-03-22	No	4-101.11.(A)	Material used in construction of utensils or food contact surfaces of equipment is not safe.	C
FIGGYS TAKEOUT & CATERING	REGULAR	2019-03-22	No	3-304.11	Food not contacting only clean equipment and utensils.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				6-501.14.(A)	Ventilation not clean.	N
FIGGYS TAKEOUT & CATERING	REGULAR	2019-09-17	No	4-204.112.(A)	Temperature measuring device not properly located.	N
				2-303.11	Food Employee wearing jewelry on their arms or hands.	N
FIGGYS TAKEOUT & CATERING	REGULAR	2020-03-10	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
PINTO BOX	NEWOWNER	2022-01-10	No		No Violations	
TO BI TAKEOUT	NEWOWNER	2022-04-22	No		No Violations	
TO BI TAKEOUT	REGULAR	2023-01-17	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
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				6-501.12	The physical facilities are not clean.	N
LITTLE PIG	NEWOWNER	2023-05-05	No		No Violations	
LITTLE PIG	REGULAR	2023-09-29	No	5-203.14	Backflow prevention device not installed when required.	C