

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited           | Description of Violation   | Severity |
|--------------------|------------|------------|-------|----------------------|--|----------|
| CAMPUS KITCHEN     | REGULAR    | 2019-02-19 | No    | 5-202.12             | Hand washing facility not properly equipped/installed with hot water of at least 100 F.  | N        |
|                    |            |            |       | 3-501.17.(C)         | Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient. | C        |
|                    |            |            |       | 4-903.11.(A).<br>(C) | Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.  | N        |
| CAMPUS KITCHEN     | REGULAR    | 2023-01-04 | No    | 5-202.12             | Hand washing facility not properly equipped/installed with hot water of at least 100 F.  | N        |