

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LENNYS PUB	REGULAR	2018-01-18	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
LENNYS PUB	REGULAR	2020-01-08	Yes	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				3-101.11	Food is adulterated, not safe or honestly presented.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				6-501.111.(B)	Not routinely inspecting premises for evidence of pests.	C
				4-302.14	No chemical test kit available.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				6-501.12	The physical facilities are not clean.	N
LENNYS PUB	FOLLOW_UP_FULL	2020-02-04	No		No Violations	
LENNYS PUB	REGULAR	2023-11-29	No	2-102.11.(C). (1).(4-16)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with food handling.	C
				4-702.11	Food contact surfaces not sanitized before use after cleaning.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				4-501.11	Equipment in disrepair.	N
				6-501.12	The physical facilities are not clean.	N