

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|----------------------------|------------|------------|-------|--------------------------|--|----------|
| REUNION STATION RESTAURANT | REGULAR | 2019-02-19 | Yes | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 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 |
| | | | | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 3-302.15.(A) | Fruits/vegetables not washed. | N |
| | | | | 4-101.19 | Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 5-203.13 | Inadequate number of service sinks. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.113 | Improper storage of maintenance tools. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| | | | | 6-202.11 | Lights not shielded. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |
| REUNION STATION RESTAURANT | REGULAR | 2019-03-05 | No | 5-203.13 | Inadequate number of service sinks. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.114 | The premises is littered / unnecessary equipment and articles present. | N |
| REUNION STATION RESTAURANT | REGULAR | 2022-01-28 | No | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 3-302.11.(A).(2) | Different types of Raw animal foods are not stored in a way to prevent cross contamination with each other during storage, preparation, holding, or display. | C |
| | | | | 3-305.11 | Food not protected from contamination during storage. | N |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |
| | | | | 6-501.14.(A) | Ventilation not clean. | N |