

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
TOUGH NICKEL BISTRO	NEWOWNER	2018-08-22	No	2-102.12	No Certified Food Protection Manager.	N
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
TOUGH NICKEL BISTRO	REGULAR	2018-10-23	No	2-102.12	No Certified Food Protection Manager.	N
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
TOUGH NICKEL BISTRO	NEWOWNER	2021-06-22	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				5-202.13	Air gap required.	C