

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
OSTERIA BUCCI	REGULAR	2019-01-16	No	3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
QUE RICO	NEWOWNER	2019-05-08	No		No Violations	
QUE RICO	REGULAR	2022-01-19	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				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
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-305.11	Food not protected from contamination during storage.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.12	The physical facilities are not clean.	N