

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FORAGE MARKET	REGULAR	2018-12-12	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-501.15.(B)	N: Outside receptacle or waste handling unit used for refuse, recyclables not installed so that accumulation of debris and insect and rodent attraction and harborage are minimized and effective cleaning is facilitated around and under the unit.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N
FORAGE MARKET	FOLLOW_UP_FULL	2018-12-28	Yes	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				3-101.11	Food is adulterated, not safe or honestly presented.	C
				3-502.11	No variance where required.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-501.11	Equipment in disrepair.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.16	Mops are not being properly stored.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FORAGE MARKET	FOLLOW_UP_FULL	2019-01-31	No	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-602.11.(A).(B)	Packaged food not properly labeled.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.16.(A).(B)	Insufficient number / size waste storage / receptacles.	N
FORAGE MARKET	REGULAR	2021-08-26	No	3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				6-501.111.(D)	Pests found on premises due to not eliminating harborage conditions.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-403.12	Non-sewage liquids not properly drained.	N
FORAGE MARKET	REGULAR	2023-07-20	Yes	3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				2-402.11	Food Employees not wearing effective hair restraints.	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
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.14.(A)	Ventilation not clean.	N
FORAGE MARKET	FOLLOW_UP_FULL	2023-08-04	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.11	The physical facilities are in disrepair.	N
				6-501.14.(A)	Ventilation not clean.	N