

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE HIGHROLLER LOBSTER CO	REGULAR	2018-01-17	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-903.11.(D)	Single-Service or Single-Use Articles stored less than 6 inches off floor using dollies, pallets, racks, or skids not kept in closed packages.	N
THE HIGHROLLER LOBSTER CO	REGULAR	2018-08-24	No	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
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-501.14.(A)	Ventilation not clean.	N
THE HIGHROLLER LOBSTER CO	REGULAR	2019-02-14	No	4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	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
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
THE HIGHROLLER LOBSTER CO	REGULAR	2019-08-28	No	5-205.11.(A)	Hand wash facility not accessible.	N
				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
				4-204.112.(A)	Temperature measuring device not properly located.	N
THE HIGHROLLER LOBSTER CO	REGULAR	2020-02-19	No	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
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
THE HIGHROLLER LOBSTER CO	REGULAR	2022-02-22	No	6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
THE HIGHROLLER LOBSTER CO	REGULAR	2023-03-30	No	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

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				7-201.11	Improper storage of poisonous or toxic materials.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
THE HIGHROLLER LOBSTER CO	REGULAR	2024-03-27	No	4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				5-501.11	Unacceptable refuse, returnables, or recyclables storage, outdoor.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
				6-303.11	Insufficient lighting provided.	N