

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|--------------------------|--|----------|
| MOODYS DINER | REGULAR | 2019-12-16 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 4-101.11.(D) | Utensils or equipment food contact surfaces not smooth / easily cleanable. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| MOODYS DINER | REGULAR | 2021-11-12 | No | 3-301.11.(A). (B).(D) | Food employees are handling ready to eat foods with bare hands. | C |
| | | | | 7-207.11.(B).(2) | Medicines that are for the employees' use are not located so as to prevent the contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. | 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 |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | 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 |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| | | | | 4-502.11.(A) | Utensils not maintained. | N |
| | | | | 6-501.16 | Mops are not being properly stored. | N |