

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
FIVE GUYS	NEWOWNER	2018-10-02	No	2-402.11	Food Employees not wearing effective hair restraints.	N
				5-205.15	Plumbing system not properly maintained in good repair.	C
				6-501.18	Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean.	N
				5-501.113.(A)	Receptacles used inside that contain food residue not kept covered when not in continuous use or when filled.	N
				5-501.115	Refuse areas and enclosures not maintained free of unnecessary items or not kept clean.	N
				6-102.11	Outdoor areas are not properly constructed.	N
FIVE GUYS	REGULAR	2020-12-21	No	7-204.11	Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT Surfaces do not meet the requirements specified in 40 CFR 180.940 or 40 CFR 180.2020 sanitizing solutions.	C
FIVE GUYS	REGULAR	2022-12-06	No	6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	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