

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE WAREHOUSE BAR & GRILL	REGULAR	2020-01-09	Yes	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-403.11.(A)	PHF not properly reheated to 165 F for 15 seconds for hot holding.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	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.(A)	Equipment, Utensils, Linens are improperly stored.	N
				4-904.11.(A). (C)	Single service/use items are improperly handled/stored/displayed/dispensed.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N
THE WAREHOUSE BAR & GRILL	FOLLOW_UP_ FULL	2020-01-29	No	4-501.114.(C). (2)	Quaternary ammonium compound solution concentration is too low or too high.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-501.12	Frozen Potentially hazardous food(s) being slacked at temperature above 41 F.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				4-501.110	The mechanical ware washing equipment wash solution temperature was too low.	N