

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE THISTLE INN	REGULAR	2018-06-19	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				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
				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
THE THISTLE INN	REGULAR	2018-06-19	No		No Violations	
THE THISTLE INN	REGULAR	2019-08-07	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
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	C
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
				4-204.112.(D)	Temperature measuring devices are not easily readable.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				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
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-302.14	No chemical test kit available.	N
				5-203.13	Inadequate number of service sinks.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.19	Toilet room door is not closed.	N
				5-501.110	Refuse, Recyclables, and Returnables accessible to insects / rodents.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				6-501.113	Improper storage of maintenance tools.	N
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
				6-501.14.(B)	Ventilation to outside causes a health hazard.	N
THE THISTLE INN	FOLLOW_UP_FULL	2019-08-21	No	3-305.11	Food not protected from contamination during storage.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				5-203.13	Inadequate number of service sinks.	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
				6-501.113	Improper storage of maintenance tools.	N
				6-501.12	The physical facilities are not clean.	N
THISTLE INN RESTAURANT	NEWOWNER	2023-03-10	No	6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.14.(A)	Ventilation not clean.	N
THISTLE INN	NEWOWNER	2024-02-20	No	9-A.(6)	No Material Safety Data Sheet available on the premises.	N
				2-A.(2)	Windows and glass doors are not properly maintained and/or not clean.	N
				2-A.(9)	The floors, walls, and ceilings of bedrooms, closets, and storage areas are not clean and/or not maintained.	N