

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
SHIPS CHOW HALL	REGULAR	2019-02-19	No	2-301.15	Food Employees washing hands in other than an approved hand wash facility.	N
				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
				3-305.11	Food not protected from contamination during storage.	N
				6-501.12	The physical facilities are not clean.	N
THE HOT SPOT DINER	NEWOWNER	2020-02-13	No	3-603.11.(A)	There is no consumer advisory.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-501.116	Chemical sanitizer concentration was not accurately determined by using a test kit or other device.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N