

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
UNITY KITCHEN	REGULAR	2020-02-05	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-201.13.(B)	Eating Establishment selling or serving unpasteurized milk or products made from unpasteurized milk.	C
				3-302.11.(A). (1).(A)	Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(A). (E)	Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code.	C
				4-204.112.(B). (C)	Cold or hot holding not equipped with integral or permanently fixed temperature measuring device.	N
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-301.12.(B). (C)	Manual ware washing sink compartments not large enough to accommodate immersion of the largest equipment and utensils.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N