

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MELT	REGULAR	2018-05-19	No		No Violations	
MELT	REGULAR	2018-08-31	No	2-402.11	Food Employees not wearing effective hair restraints.	N
MELT	REGULAR	2018-10-04	No	5-205.11.(A)	Hand wash facility not accessible.	N
MELT	REGULAR	2019-05-23	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				2-402.11	Food Employees not wearing effective hair restraints.	N
				4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
MELT	REGULAR	2020-10-02	No		No Violations	
MELT	REGULAR	2021-10-06	No	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
				3-305.11	Food not protected from contamination during storage.	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
MELT	REGULAR	2023-09-01	No		No Violations	