

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
C-RAY LOBSTER	REGULAR	2019-06-05	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
C-RAY LOBSTER	REGULAR	2021-09-10	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C