

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
CREPE BAR	REGULAR	2018-08-07	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				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
CREPE BAR	REGULAR	2019-08-06	No	2-402.11	Food Employees not wearing effective hair restraints.	N
IRONCLAD EATS LLC	REGULAR	2021-07-28	No	3-307.11	Food not protected from other sources of contamination.	N
IRONCLAD EATS LLC	REGULAR	2022-04-13	No	7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C
IRONCLAD EATS LLC	REGULAR	2022-09-24	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-204.112.(E)	Temperature measuring devices not properly designed.	N
				6-501.12	The physical facilities are not clean.	N
IRONCLAD EATS LLC	REGULAR	2023-07-11	No	3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				5-202.11.(A)	Plumbing improperly installed/maintained. (Unacceptable system)	C