

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BLAZES BURGERS	REGULAR	2018-04-11	No		No Violations	
BLAZES BURGERS	REGULAR	2020-09-18	Yes	3-304.15.(A)	Single use gloves are damaged, not clean or not properly used.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-603.11.(B)	Consumer advisory does not contain proper warning of raw or undercooked animal foods.	C
				7-202.12.(C)	Pesticides not being applied by certified and licensed commercial applicator or by a person under his or her direct supervision.	N
				3-501.15	Cooked foods improperly cooled.	N
				3-501.13	Improper thawing.	N
				6-501.111.(C)	Pests found on premises due to not using proper methods to control them.	C
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.14	Toilet room not enclosed, with a self closing, tight fitting door.	N
				6-501.12	The physical facilities are not clean.	N
BLAZES BURGERS	FOLLOW_UP_FULL	2020-10-01	No	5-205.15	Plumbing system not properly maintained in good repair.	C
RICHIE RIBEYE	REGULAR	2022-10-03	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
				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
				4-202.16	Non-food contact surfaces are improperly designed and constructed.	N
				5-403.12	Non-sewage liquids not properly drained.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
RICHIE RIBEYE	REGULAR	2022-10-19	No	2-102.12	No Certified Food Protection Manager.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C

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				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				3-501.13	Improper thawing.	N
				3-305.11	Food not protected from contamination during storage.	N
				5-402.11	There is a direct connection between the sewage system and a drain originating from Equipment in which Food, portable equipment or Utensils are placed	C
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.114	The premises is littered / unnecessary equipment and articles present.	N
RICHIE RIBEYE	REGULAR	2022-11-02	No	2-102.12	No Certified Food Protection Manager.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N