

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ALADDIN FOOD MANAGEMENT @ GOULD ACADEMY	REGULAR	2018-03-07	No	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
ALADDIN FOOD MANAGEMENT @ GOULD ACADEMY	REGULAR	2019-02-28	Yes	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-306.13.(B)	Unacceptable utensils/dispensing methods at consumer self-service operation.	C
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
ALADDIN FOOD MANAGEMENT @ GOULD ACADEMY	FOLLOW_UP_FULL	2019-03-13	No	3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
ALADDIN FOOD MANAGEMENT @ GOULD ACADEMY	REGULAR	2021-11-09	Yes	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				4-602.11.(A)	Food contact surfaces are not cleaned between uses.	C
				4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	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
				3-501.18.(A)	PHF, Ready-to-Eat food not discarded when food exceeds temperature and time combination as specified in 3-501.17.(A).	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				2-501.11	Eating Establishment does not have cleanup procedures of vomiting and diarrheal events or employees are not following procedures.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				2-402.11	Food Employees not wearing effective hair restraints.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
ALADDIN FOOD MANAGEMENT @ GOULD ACADEMY	FOLLOW_UP_FULL	2021-12-01	Yes	4-703.11	Manual and/or mechanical methods of sanitizing incomplete.	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
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-903.11.(A). (C)	Single service/ single use items improperly stored or kept in the original package or stored by using other means that afford protection from contamination until used.	N
				4-501.11	Equipment in disrepair.	N
ALADDIN FOOD MANAGEMENT @ GOULD ACADEMY	FOLLOW_UP_FULL	2022-01-19	No	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				4-501.11	Equipment in disrepair.	N
ALADDIN FOOD MANAGEMENT @ GOULD ACADEMY	REGULAR	2022-03-08	No	2-103.11.(H)	Person in Charge did not ensure that employees are cooling food properly.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.15	Cooked foods improperly cooled.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-501.11	Equipment in disrepair.	N
ALADDIN FOOD MANAGEMENT @ GOULD ACADEMY	REGULAR	2023-02-14	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				3-501.16.(A).(1)	Hot foods not maintained at a proper temperature of 135 F or more.	C
				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