

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|----------------|------------|-------|--------------------------|---|----------|
| TIMBERWOLVES BBQ | REGULAR | 2019-10-17 | Yes | 2-201.11.(A) | The person in charge failed to require food employees to submit required information. | C |
| | | | | 3-201.11.(A) | Food obtained from sources that do not comply with law. | C |
| | | | | 3-302.11.(A). (1).(A) | Raw Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display. | N |
| | | | | 4-501.114.(A). (1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 3-603.11.(A) | There is no consumer advisory. | C |
| | | | | 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 |
| | | | | 4-301.11 | Insufficient hot holding and/or cold holding equipment. | N |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | 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 |
| | | | | 4-501.116 | Chemical sanitizer concentration was not accurately determined by using a test kit or other device. | N |
| | | | | 5-202.13 | Air gap required. | C |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| TIMBERWOLVES BBQ | FOLLOW_UP_FULL | 2019-11-20 | No | 3-603.11.(A) | There is no consumer advisory. | C |
| | | | | 4-301.11 | Insufficient hot holding and/or cold holding equipment. | N |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| TIMBERWOLVES BBQ | REGULAR | 2021-07-17 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | N |
| | | | | 3-306.11 | Food on display not protected by packaging, service line, food guards, or display cases. | C |
| TIMBERWOLVES BBQ | REGULAR | 2022-07-15 | No | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |

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| | | | | 4-501.19 | The manual ware washing wash solution is less than 110 F or the temperature specified on the cleaning agent manufacturer's label instructions . | N |
| TIMBERWOLVES BBQ | REGULAR | 2023-02-27 | No | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| | | | | 4-302.12.(A) | Inadequate number of food temperature measuring devices provided. | N |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | N |
| | | | | 4-903.11.(A) | Equipment, Utensils, Linens are improperly stored. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |