

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
RT 7 SMOKEHOUSE	REGULAR	2018-08-27	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				3-501.17.(C)	Refrigerated, Ready-to-Eat PHF ingredient or portion thereof that is combined with additional ingredients or portions of food has not retained a date marking of the earliest prepared or first-prepared ingredient.	C
RT 7 SMOKEHOUSE	REGULAR	2018-10-03	No		No Violations	
RT 7 SMOKEHOUSE	REGULAR	2019-08-27	No	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
				3-305.11	Food not protected from contamination during storage.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	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
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
RT 7 SMOKEHOUSE	REGULAR	2019-10-02	No	6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.13	Improper thawing.	N
				4-501.14	Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours.	N
RT 7 SMOKEHOUSE	REGULAR	2021-09-17	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				5-205.15	Plumbing system not properly maintained in good repair.	C
RT 7 SMOKEHOUSE	REGULAR	2022-09-15	No	3-501.14.(A)	Cooked Potentially hazardous food not cooled to the proper temperature within the proper time periods per code.	C
				4-203.12.(A)	Ambient air and/or water temperature measuring device not accurate. (Scaled Celsius and Fahrenheit)	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
				6-303.11	Insufficient lighting provided.	N
RT 7 SMOKEHOUSE	REGULAR	2022-10-03	No	3-305.11	Food not protected from contamination during storage.	N