

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE DEPOT PUB	REGULAR	2024-01-24	No	6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				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
				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
				4-203.13	Pressure measuring device that displays the pressure in the water supply line for the fresh hot water sanitizing rinse is not accurate to code or within the range indicated on the manufacturer's data plate.	N
				4-302.14	No chemical test kit available.	N
				4-501.15	Ware washing machines not properly operated.	N
				5-202.13	Air gap required.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
				5-501.16.(C)	A waste receptacle is not located at each hand washing lavatory or group of adjacent lavatories when disposable towels are used.	N
THE DEPOT PUB	FOLLOW_UP_ FULL	2024-02-27	Yes	4-302.14	No chemical test kit available.	N
				5-501.17	Covered receptacle not provided. (Female use)	N
				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
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				4-501.114.(A). (1)	Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration.	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
				3-304.12	Improper between-use storage of in-use utensils.	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

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-203.13	Pressure measuring device that displays the pressure in the water supply line for the fresh hot water sanitizing rinse is not accurate to code or within the range indicated on the manufacturer's data plate.	N
THE DEPOT PUB	FOLLOW_UP_FULL	2024-03-29	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
				3-304.12	Improper between-use storage of in-use utensils.	N