

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
BATH BREWING COMPANY	REGULAR	2018-11-27	No	4-601.11.(A)	Equipment food-contact surfaces and utensils are not clean to sight and touch.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				6-202.12	Ventilation may cause food contamination.	N
BATH BREWING COMPANY	REGULAR	2022-02-09	No	2-301.12	Food employees are not following proper hand cleaning procedures.	C
				3-301.11.(A). (B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				5-205.11.(A)	Hand wash facility not accessible.	N
				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
				3-302.11.(A). (1).(B)	Cooked Ready-to-Eat food not protected from cross contamination from raw animal foods during storage, preparation, holding, or display.	N
				7-209.11	Employees are not storing their personal care items in facilities as specified under 6-305.11.(B).	N
				3-305.11	Food not protected from contamination during storage.	N