

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
ACCESS 89 BAR & GRILL	REGULAR	2019-02-01	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				5-205.11.(B)	Hand washing facility being used for other than hand washing.	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
				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
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-302.14	No chemical test kit available.	N
				6-101.11.(A)	Indoor surfaces are not properly constructed as to be smooth, durable, and easily cleanable or constructed of nonabsorbent material in areas of moisture.	N
ACCESS 89 BAR & GRILL	NEWOWNER	2019-12-11	No	2-102.11.(C). (2).(3).(17)	Person In Charge could not respond correctly to questions regarding areas of knowledge dealing with employee health.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-302.12.(A)	Inadequate number of food temperature measuring devices provided.	N
				3-305.11	Food not protected from contamination during storage.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
				4-302.14	No chemical test kit available.	N
				5-202.13	Air gap required.	C
				6-501.14.(A)	Ventilation not clean.	N
ACCESS 89 BAR & GRILL	FOLLOW_UP_FULL	2020-01-09	No	2-201.11.(A)	The person in charge failed to require food employees to submit required information.	C
				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
				3-307.11	Food not protected from other sources of contamination.	N
				4-402.11	Unacceptable installation of equipment.	N

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				5-202.13	Air gap required.	C
				6-501.14.(A)	Ventilation not clean.	N