

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE BUXTON COMMON	REGULAR	2019-01-15	No	4-501.12	Cutting surfaces not easily cleanable.	N
OAK & EMBER	REGULAR	2024-03-20	No	4-903.11.(B)	Clean equipment and utensils not stored by being covered/ inverted/ or self draining.	N
				6-201.13.(A)	Floor and wall junctures are not enclosed and sealed.	N
				2-102.12	No Certified Food Protection Manager.	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
				3-305.11	Food not protected from contamination during storage.	N
				3-305.12	Food being stored in prohibited area(s).	N
				3-304.12	Improper between-use storage of in-use utensils.	N